CE103FF

Microwave Oven

Owner's Instructions & Cooking Guide

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SAMSUNG

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- Safety precautions
- Usage instructions
- Appropriate accessories and cookware
- Cooking tips

SAFETY INFORMATION

Important safety instructions.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before using the oven, confirm that the following instructions are followed.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

LEGEND FOR SYMBOLS AND ICONS

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or death**.

⚠	Warning; Fire hazard	⚠	Warning; Hot surface
⚠	Warning; Electricity	⚠	Warning; Explosive material
⊘	Do NOT attempt.	⊗	Do NOT disassemble.
✋	Do NOT touch.	★	Follow directions explicitly.
🔌	Unplug the power plug from the wall socket.	⏚	Make sure the machine is grounded to prevent electric shock.
☎	Call the service center for help.	✎	Note
☛	Important		

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door (bent)
(2) Door hinges (broken or loose)
(3) Door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

IMPORTANT SAFETY INSTRUCTIONS

Make sure that these safety precautions are obeyed at all times.

⚠	WARNING	🔥	⚡	♨	💥
🔧	Only qualified staff should be allowed to modify or repair the microwave oven.	✓	✓	✓	✓
⊘	Do not heat liquids and other food in sealed containers.	✓	✓	✓	✓
⊘	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
⊘	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground	✓	✓	✓	✓
⏚	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
★	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
⊘	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
⊘	Do not touch the power plug with wet hands.	✓	✓	✓	✓
⊘	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
🔌	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
⊘	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
⊘	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
⊘	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
⊘	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
⊘	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
⊘	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
⊘	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
⊘	Appliances are not intended to be operated by means of an external timer or separate remote-control system.	✓	✓		
⊘	Do not pour or directly spray water onto the oven.	✓	✓		
⊘	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
⊘	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
★	Children should be supervised to ensure that they do not play with the appliance	✓	✓	✓	✓
⊘	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.	✓	✓	✓	✓

⊘	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
⊘	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.(Counter top model only)	✓	✓	✓	✓
★	**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.	✓	✓	✓	✓
★	**WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.	✓	✓	✓	✓
★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.	✓	✓	✓	✓
⊘	**WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.	✓	✓	✓	✓
★	This oven should be positioned proper direction and height permitting easy access to cavity and control area.	✓	✓	✓	✓
⊘	**WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.	✓		✓	✓
⊘	**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.	✓	✓	✓	
⊘	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.	✓		✓	✓
⊘	**WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.	✓		✓	

★	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.	✓		✓	✓
★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;			✓	
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.		✓	✓	✓
★	The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.	✓	✓	✓	✓
★	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.	✓	✓	✓	✓
★	This microwave oven has to be positioned so that plug is accessible.If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.	✓	✓	✓	✓
⊘	During cleaning conditions the surfaces may get hotter than usual and children should be kept away (Cleaning function model only)		✓	✓	
⊘	Excess spillage must be removed before cleaning and utensils which state in cleaning manual can be left in the oven during cleaning. (Cleaning function model only)	✓	✓	✓	✓

★	Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. (Built-in model only.)	✓	✓	✓	✓
⚠	**CAUTION**	🔥	⚡	♨	💥
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
★	When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;	✓		✓	
⊘	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
🔌	If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;	✓		✓	✓
★	The oven should be cleaned regularly and any food deposits removed;	✓	✓		✓
⊘	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⊘	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⊘	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
✋	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
✋	Do not touch heating elements or interior oven walls until the oven has cooled down.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⊘	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
⊘	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass	✓			✓
★	Install the oven in compliance with the clearances stated in this manual (see Installing Your Microwave Oven)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

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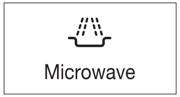
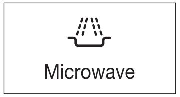
“QUICK” LOOK-UP GUIDE

I want to cook some food.

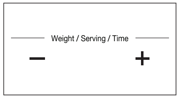
1. Place the food in the oven.
   Press the **Microwave** (♨) button.



2. Press the **Microwave** (♨) button until the appropriate power level is displayed.

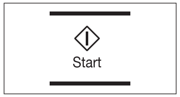


3. Select the cooking time by press the **(+) and (-) button** as required.

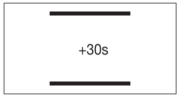


4. Press **Start** button.

   Result: Cooking starts.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

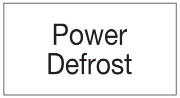


I want to add an extra 30 seconds
Leave the food in the oven.
Press **+30s** button one or more times for each extra 30 seconds that you wish to add.

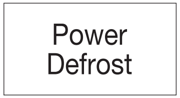


I want to defrost some food

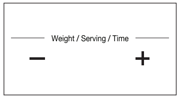
1. Place the frozen food in the oven.
   Press the **Power Defrost** button.



2. Select the food category by pressing the **Power Defrost** button, until the desired food category is selected.



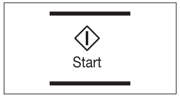
3. Select the weight by press the **(+) and (-) button** as required.


Weight / Serving / Time
–
+

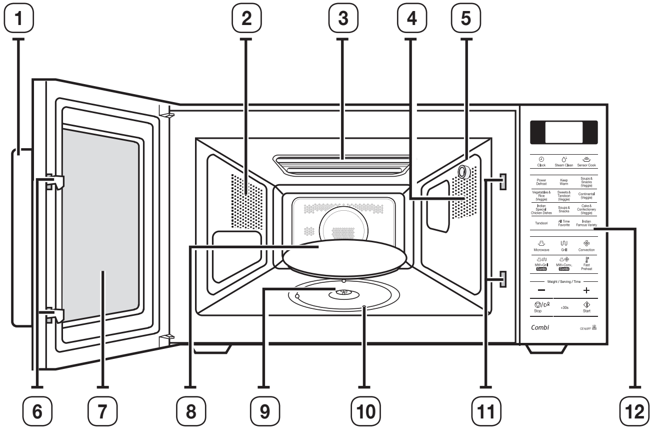
4. Press **Start** button.

Result: Defrosting starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.



OVEN


1
2
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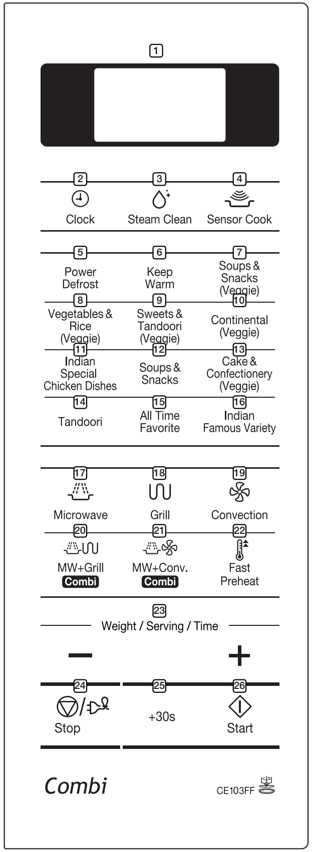
10
11
12

1. DOOR HANDLE
2. VENTILATION HOLES
3. HEATING ELEMENT
4. VENTILATION HOLES
5. WATER BOWL HOLDER
6. DOOR LATCHES
7. DOOR
8. TURNTABLE
9. COUPLER
10. ROLLER RING
11. SAFETY INTERLOCK HOLES
12. CONTROL PANEL

CONTROL PANEL


1
2 Clock
3 Steam Clean
4 Sensor Cook
5 Power Defrost
6 Keep Warm
7 Soups & Snacks (Veggie)
8 Vegetables & Rice (Veggie)
9 Sweets & Tandoori (Veggie)
10 Continental (Veggie)
11 Indian Special Chicken Dishes
12 Soups & Snacks
13 Cake & Confectionery (Veggie)
14 Tandoori
15 All Time Favorite
16 Indian Famous Variety
17 Microwave
18 Grill
19 Convection
20 MW+Grill Combi
21 MW+Conv. Combi
22 Fast Preheat
23 Weight / Serving / Time
–
+
24 Stop
25 +30s
26 Start
Combi
CE103FF

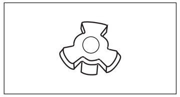
1. DISPLAY
2. CLOCK SETTING BUTTON
3. STEAM CLEAN BUTTON
4. SENSOR COOK BUTTON
5. POWER DEFROST BUTTON
6. KEEP WARM BUTTON
7. SOUPS & SNACKS (VEGGIE) COOK BUTTON
8. VEGETABLES & RICE (VEGGIE) COOK BUTTON
9. SWEETS & TANDOORI (VEGGIE) COOK BUTTON
10. CONTINENTAL (VEGGIE) COOK BUTTON
11. INDIAN SPECIAL CHICKEN DISHES COOK BUTTON
12. SOUPS & SNACKS COOK BUTTON
13. CAKE &CONFECTIONERY (VEGGIE) COOK BUTTON
14. TANDOORI COOK BUTTON
15. ALL TIME FAVORITE COOK BUTTON
16. INDIAN FAMOUS VARIETY COOK BUTTON
17. MICROWAVE BUTTON
18. GRILL BUTTON
19. CONVECTION BUTTON
20. MICROWAVE+GRILL BUTTON
21. MICROWAVE+CONVECTION BUTTON
22. FAST PREHEAT BUTTON
23. (+) AND (-) BUTTON (WEIGHT/SERVING/TIME)
24. STOP/ECO BUTTON
25. +30s BUTTON
26. START BUTTON

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

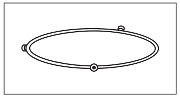
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.

   Purpose: The coupler rotates the turntable.



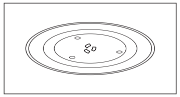
2. **Roller ring**, to be placed in the center of the oven.

   Purpose: The roller ring supports the turntable.



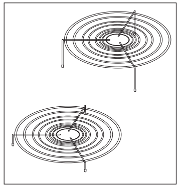
3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.

   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



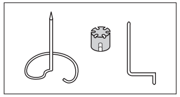
4. **High rack, Low rack**, to be placed on the turntable.

   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**



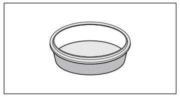
5. **Roasting spit, Coupler Barbecue and Skewer**, to be placed in the glass bowl.

   Purpose: The roasting spit is a convenient way of barbecuing a chicken, as the meat does not have to be turned over. It can be used for grill combination cooking.



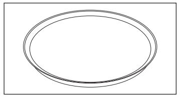
6. **Glass bowl**, to be placed on the turntable.

   Purpose: Roasting stand is placed on the glass bowl.



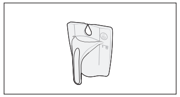
7. **Crust plate,** to be placed on the turntable.

   Purpose: The crust plate is used to brown bottom of food by using the microwave or grill combination cooking modes and to keep pastry and pizza dough crispy.



8. **Clean water bowl**, to be placed in the right side of the oven.

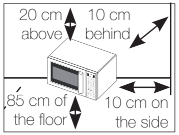
   Purpose: The water bowl can be used to clean.



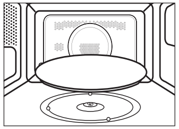
INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.



3. This microwave oven has to be positioned so that plug is accessible.

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

SETTING THE TIME

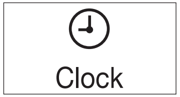
Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

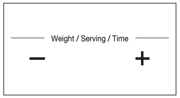
Do not forget to reset the clock when you switch to and from summer and winter time.

1.

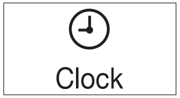
To display the time in the...	**Then press the ◷ button...**
24-hour notation	Once
12-hour notation	Twice



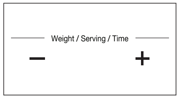
2. Press the **(+) and (-) button** to set the hour.



3. Press the ◷ button.

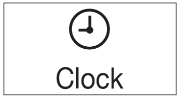


4. Press the **(+) and (-) button** to set the minute.



5. When the right time is displayed, press the ◷ button to start the clock.

   Result: The time is displayed whenever you are not using the microwave oven.



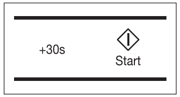
CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “What to Do if You are in Doubt or Have a Problem” on the page.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

Press the **+30s button** and set the time to 4 or 5 minutes by pressing the **+30s button** the appropriate number of times. After set the time, press the **Start** button.



Result: The oven heats the water for 4 or 5 minutes.
The water should then be boiling.

HOW A MICROWAVE OVEN WORKS

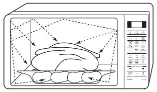
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking Principle

1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.



2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

The following are normal occurrences.

- Condensation inside the oven
- Air flow around the door and outer casing
- Light reflection around the door and outer casing
- Steam escaping from around the door or vents

The food is not cooked at all

- Have you set the timer correctly and pressed the **Start** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

Sparking and cracking occur inside the oven (arcing)

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

The oven causes interference with radios or televisions

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
    - Solution: install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset.
    - Solution: Disconnect the power plug and reconnect it. Reset the time.

"E - 24" message indicates

- The "E - 24" message is automatically activated prior to the microwave oven overheating. Should the "E - 24" message be activated, then depress the "Stop/Cancel" key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer serivice centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

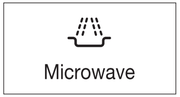
Then contact your local dealer or SAMSUNG aftersales service.

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

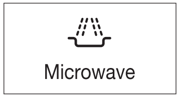
☛ ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

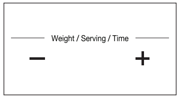


1. Press the **Microwave** (♨) button.

   Result: The following indications are displayed:
   ♨ (microwave mode)

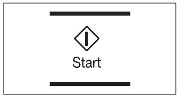


2. Select the appropriate power level by pressing the **Microwave** (♨) button again until the corresponding output power is displayed. Refer to the power level table below for further details.



3. Select the cooking time by press the **(+) and (-) button** as required.

   Result: The cooking time is displayed.



4. Press the **Start** button.

   Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

   - The oven beep and flash "0" four times.
     The oven will then beep one time per minute.

✎ If you would like to know the current Power Level of the oven cavity, press **Microwave** (♨) button once. If you would like to change the power level during cooking, press the **Microwave** (♨) button twice or more times to select the desired power level.

Quick Start:

✎ If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **+30s** button once for each 30 seconds of cooking time. If the time setting is finish, press the **start** button. The oven starts immediately.

POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level Lower power level	Decreased Increased

STOPPING THE COOKING

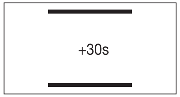
You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Open the door. **Result:** Cooking stops. To resume cooking, close the door again and press the **Start** button.
Completely	Press the **Stop/Eco** (▽) button. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **Stop/Eco** (▽) button again.

ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the +30s button once for each 30 seconds to be added.



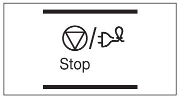
- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

To increase the cooking time of your food, press the **+30s** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **+30s** button six times.

SETTING THE ENERGY SAVE MODE

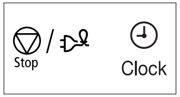
The oven has an energy save mode. This facility saves electricity when the oven is not in use.



- Press the **Stop/Eco** (▽) button.
- To remove energy save mode, open the door and then display shows current time. The oven is ready for use.

SAFETY-LOCKING YOUR MICROWAVE OVEN

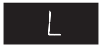
Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.

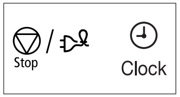


1. Press the ▽ and ◷ buttons at the same time.

Result :

- The oven is locked (no functions can be selected).
- The display shows "L".





2. To unlock the oven, press the ▽ and ◷ buttons again at the same time.

Result : The oven can be used normally.

USING THE STEAM CLEANING

The steam provided by steam clean system will soak the cavity surface.
After using steam clean function, you can easily clean the cavity of oven.

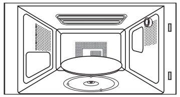
☛ Use this function only after the oven has completely cooled. (Room temperature)

☛ Use normal water only,and no distilled water.

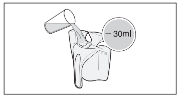
☛ It will be more better if you do a deodorization function after using Steam cleaning.

☛ The water in the oven will be very hot due to the steam cleaning function.

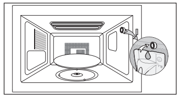
1. Open the Door.



2. Fill with water following guide line inside the water bowl. (The line is about 30 ml.)

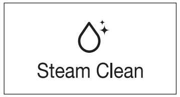


3. Please attach the water bowl in right side of the oven.

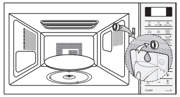


4. Close the door.

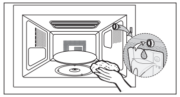
5. Press the **Steam clean** (Steam Clean) button.
(Bulb does work during Steam cleaning time.)



6. Open the Door.



7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.



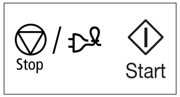
⚠ WARNING

- Water Bowl only can be use during “**Steam Clean**” mode.
- When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

1. Press the ▽ and ◇ buttons at the same time.



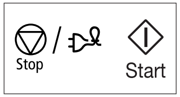
Result :

- The following indication is displayed.

OFF

- The oven does not beep each time you press a button.

2. To switch the beeper back on, press the ▽ and ◇ buttons again at the same time.



Result :

- The following indication is displayed.

On

- The oven operates with the beeper on again.

USING THE POWER DEFROST FEATURE

The Power Defrost feature enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

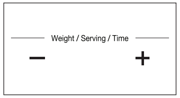
1. Press the **Power Defrost** button.

Power
Defrost

2. Select the type of food that you are cooking by pressing the **Power Defrost** button. Refer to the table on the following page for a description of the various preprogrammed settings.

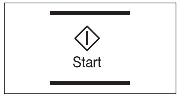
Power
Defrost

3. select the size of food by press the **(+) and (-)** button.



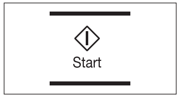
4. Press **Start** button.

   Result:
   - Defrosting begins.
   - The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start** button again to finish defrosting.

   Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.



You can also defrost food manually. To do so, select the microwave function with power level of 180 W. Refer to the section entitled “Defrosting” on page 68 for further details.

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code	Food	Serving size	Standing time	Recommendations
1.	**Meat**	200-2000 g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for, lamb, pork, steaks, chops, minced meat.
2.	**Poultry**	200-2000 g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3.	**Fish**	200-2000 g	20-80 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4.	**Bread/Cake**	125-1000 g	10-60 min.	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door). This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5.	**Fruit**	100-600 g	5-20 min.	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

USING CRUST PLATE

Normally when cooking in microwave oven, using grill or microwave mode in grill/ convection ovens, foods like pastries and pizza become soggy from button side. Using the Samsung Crust plate helps to gain a crispy cookde result of your food.

The crust plate can also be used for bacon, eggs, sausages, etc.

Before using the crust plate, preheat it by selecting the combination mode for 3 to 5 minutes:

- Combination of convection (220 °C) and microwaves. (600 W power level)
- Combination of grill and microwaves. (600 W power level)

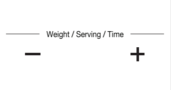
1. Preheat the crust plate, as described above.
    - Use oven gloves at all times as the crust plate will become very hot.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
3. Place the food on the crust plate.
    - Do not place any recipients on the crust plate that are not heat-resistant (plastic bowls for example).
4. Place the crust plate on the turntable or on the low rack in the microwave oven.
    - Never place the crust plate in the oven without the turntable.
5. Press the **Microwave + Grill** ( ) button.

MW+Grill
Combi

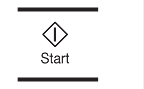
6. Select the power level by pressing the **Microwave +Grill** ( ) button.

MW+Grill
Combi

7. set the cooking time by press the **(+) and (-)** button.



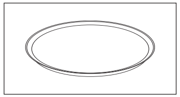
8. Press the **Start** button.



Result: Cooking starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

How to clean the crust plate



The best way to clean the crust plate is to wash it with hot water and detergent. Then rinse if off with clean water. Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

As the crust plate has a Teflon layer, if you use it incorrectly, it can be damaged.

- Never cut the food on the plate. Remove the food from the plate before cutting into slices.
- Turn the food over preferably with a plastic or wooden spatula.

CRUSTY PLATE SETTINGS

We recommend to preheat crusty plate directly on the turntable.
Preheat crusty plate with the 600 W + Grill-function for 5 Min. and follow the times and instructions in the table.

Food	Quantity	Preheat time (min.)	Cooking mode	Cooking time (min.)	Recommendations
Bacon	4-6 slices (80 g)	3	600 W + Grill	3-4	Preheat crusty plate. Put slices side by side on crust plate. Put crust plate on high rack.
Grilled tomatoes	200 g	3	300 W +Grill	3-4	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate and set on high rack.
Omelette	300 g	3-4	450 W + Grill	3½-4½	Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crusty plate, put tomato pieces on plate, add beaten eggs and 50 g grated cheese evenly. Set plate on high rack.

Food	Quantity	Preheat time (min.)	Cooking mode	Cooking time (min.)	Recommendations
Grilled vegetables	250 g	3-4	450 W + Grill	7-8	Preheat crusty plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Set crusty plate on high rack.
Frozen mini spring rolls with topping	250 g	2-3	1st stage: 300 W + 220 °C 2nd stage: Grill only	1st stage: 6-7 2nd stage: 5-6	Preheat crusty plate. Distribute spring rolls evenly on plate. Put plate on low rack.
Frozen pizza	300-400 g	4-5	600 W + Grill	6-8	Preheat crusty plate. Put the frozen pizza on crusty plate. Put crusty plate on high rack.
Frozen baguettes (frozen)	250 g	3-4	300 W + 200 °C	10-12	Preheat crusty plate. Put the two frozen baguettes with topping. (e.g. vegetables, ham and cheese) Put crusty plate on low rack.
Chicken nuggets (frozen)	250 g	4	600 W + Grill	6-7	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put crusty plate on the high rack. Turn over after 4-5 minutes.

USING THE SOUPS & SNACKS (VEGGIE) FEATURE

The 20 Soups & Snacks (Veggie) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You simply select the programme.

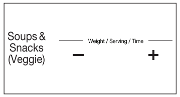
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

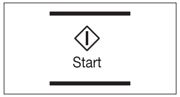
1. Press the **Soups & Snacks (Veggie)** button.

Soups & Snacks (Veggie)

2. Select the Item by pressing **Soups & Snacks (Veggie)** button or **(+) and (-)** button.



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">1
Tomato Soup</td><td>400-500g</td><td>Tomato - 6ea (medium size), Garlic - 7~8 Cloves, Carrot - 1ea (small size), Celery - 1 stalk, Onion - 1ea (medium size), Pepper corns - 5~6 , Oil - 1 tbsp., Butter - 1 tbsp., Salt & sugar as per your taste, Cream - 2 tbsp. Water - 2 cups</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Wash all vegetables. Cut tomatoes into quarters. Peel & chop garlic. Peel & cut carrots in rounds. Chop celery, slice onion & crush pepper corns. In microwave safe glass bowl put oil onion, carrot, celery and garlic. Add 2 cups of water & cook. When beep, let it be cool and then blend in blender. Pour them in microwave safe glass bowl and add butter, tomato puree, salt and sugar. Stir well and cook. After cook add cream and serve it hot.</td></tr>
<tr><td rowspan="3">2
Sweet Corn Soup</td><td>300-350g</td><td>Sweet corn - 0.2 kg, Water - 1.5 cup, Oil - 1 tbsp., Corn flour - 1tbsp, Chopped onion - 2 tbsp., Green chili - 1 ea(chopped), Salt, Sugar, Pepper corns as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Grind sweet corn with water(0.5 cup). Put it in microwave safe glass bowl and cook. When beep, add oil, green chili, onion, flour, water(1 cup), salt, sugar and pepper corn. Mix well and cook.</td></tr>
<tr><td rowspan="3">3
Mushroom Soup</td><td>400-450g</td><td>Potato - 1ea, Cabbage - 50 g, Onion - 1ea(small size), Mushroom - 100 g, Tomato sauce - 2 tbsp., Oil - 2 tbsp., Water - 2 cups, Salt, Sugar, Pepper as per taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Chop all vegetables. In microwave safe glass bowl put potato, cabbage, onion, 2 cups of water and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom, salt, black pepper, sugar and tomato sauce. Mix well and press start. Serve hot and garnish with grated cheese.</td></tr>
<tr><td rowspan="3">4
Spinach Soup</td><td>400-500g</td><td>Spinach leaves - 2 cup(chopped), Butter - 1 tbsp., Milk - 1/2 cup, Salt, Pepper, Nutmeg powder as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl Put spinach leaves and some water. When beep, blend the spinach to a smooth puree in a blender. And then add butter, the milk, salt, pepper, and nutmeg powder. Mix well and press start.</td></tr>
<tr><td rowspan="3">5
Tom yum Soup</td><td>300-350g</td><td>Mushroom - 6~7 (chopped), Fresh coriander leaves a few spring, Green or fresh red chili - 3~4, Lemon grass - 4 inches stalk, Lime leaves - 4~5, Salt as per your taste, Thai red curry paste - 2 tbsp., Lemon juice - 2 tbsp., Water - 4 cups</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl add 4 cups of water, lemon grass, lime leaves, 2 red or green chili and salt. Mix well and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom and Thai red curry paste. Serve hot with Lemon juice & red or green chili.</td></tr>
<tr><td rowspan="3">6
Mix Vegetable Soup</td><td>400-500g</td><td>Carrot - 1ea (medium size, chopped), Cauliflower - 50 g(chopped), Onion - 2 tbsp.(chopped), Green peas - ¼ cup, Butter - 1 tbsp., Milk - 1 cup, Salt & pepper as per your taste, Water - 1cup</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl add 1 cup of water, carrot, cauliflower and green peas. When Beep, grind the stalk with some water. Put the butter in a glass bowl. Add chopped onion, stalk, milk, salt and pepper. Mix well and press start. Serve hot.</td></tr>
<tr><td rowspan="3">7
Cream of Lettuce Soup</td><td>400-500g</td><td>Lettuce leaves - 2 cups, Onion – 2ea (chopped), Milk - 2 cups, Plain flour - 2 tbsp., Butter - 2 tbsp., Salt, Sugar, Pepper as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl add lettuce leaves with water and cook. When beep, grind the stalk with some water and then put the butter, plain flour, onion, puree, milk, salt, sugar and pepper. Mix well and press start. Serve hot.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">8
Garlic Bread</td><td>300-400g</td><td>Bread(French) - 3 slices, Butter - 3 tbsp., Garlic - 2 tbsp., Grated cheese - 3 tbsp., Salt, Pepper, Oregano, Chili flakes as per taste.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Pre-heat the oven 200°C with the convection function. Mix butter, garlic, salt, pepper, oregano and make a paste. Apply this paste on both sides of the bread and sprinkle grated cheese and chili flakes. Put these breads on metal tray on low rack. When beep, select menu and cook.</td></tr>
<tr><td rowspan="3">9
Vegetable Pizza</td><td>200-250g</td><td>Pizza Base - 100 g, Pizza toping - 3 tbsp., Mixed vegetables (Tomato, Capsicum, Onion) - 1 cup, Grated Cheese - ½ cup, Chili Flakes as per your taste, Oregano for seasoning</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Pre-heat the oven 200°C with the convection function. Add pizza toping mixed vegetable and cheese on pizza base, and put the pizza on low lack. When beep, select menu and cook. Serve with oregano and chili flakes on top.</td></tr>
<tr><td rowspan="3">10
Dhokla</td><td>200 g</td><td>Gram flour - 200 g, Warm water - 75 ml, Curd - 3 tbsp., Green chili-ginger paste - 1 ½ tsp, Fruit salt - 1 ½ tsp, Salt, Sugar as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Grease the microwave safe flat dish, with little oil. Mix gram flour, curd, sugar, salt, water, ginger-green chili paste, yellow color, fruit and salt together. Pour the mixture in greased dish and cook. Cut it into pieces, garnish with grated coconut and coriander and serve with sauce or chutney.</td></tr>
<tr><td rowspan="3">11
Lazeez Paneer Toast</td><td>4 slices</td><td>Butter - 1 ½ tbsp., Brown or white bread - 4 slices, Garlic (5-6 Flakes, crushed and chopped) - 1 tsp., Leaves of Palak (Spinach + washed & shredded) - 100 g, Paneer - 150 g, Basil or Coriander -1 tbsp.(chopped), Mozzarella cheese (grated) - 5 tbsp., Salt & Pepper - each ¼ tsp., Red chili flakes as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Wash and shred the spinach leaves into thin ribbons. In microwave safe bowl add butter, garlic, spinach and cook with MWO 900W for 4 min. When beep add grated paneer, basil, mozzarella cheese and mix well. Spread the mixer on the toast. Pre-heat the oven 200°C with the convection function. When beep take spread bread slice on the low rack and cook.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">12
Poha</td><td>300-400g</td><td>Poha - 0.3 kg, Oil - 3 tbsp., Onion - 1 cup(chopped), Green chili - 4 ea, Mustered, Cumin, Asafetida, Turmeric, Curry leaves for tempering, Grated Coconut & Coriander for garnishing</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe bowl put oil mustered, cumin, green chili, onions, turmeric powder curry leaves. Mix well and cook. When beep add washed poha, salt and sugar to taste. Mix well and press start. Garnish coconut and coriander. Serve hot.</td></tr>
<tr><td rowspan="3">13
Upama</td><td>300-400g</td><td>Rava Suji (Semolina) - 1 cup or 100 g, Oil - 2 tbsp., Mustered - 2tsp., Cumin - 2 tsp., Urad Dal (Black Gram) - ½ tsp., Green Chilies - 2 ea, Curry Leaves - 7~8, Water - 200 ml, Sugar & Salt as per your taste, Lemon Juice - 1 tsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe bowl put oil, muster seeds, cumin, black gram, green chilies, curry leaves, and rava suji/semolina. Mix well and cook. When beeps add water, sugar and salt to taste, lemon juice, mix well and then press start. Garnish with coriander and bhujiya.</td></tr>
<tr><td rowspan="3">14
Daliya</td><td>300-400g</td><td>Daliya - 100 g, Sugar - 75 g, Milk and water - each 200ml, Ghee - 1 tbsp., Cardamom powder, Kishmish, Cashew nuts as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Soaked Daliya for 1 hr. Drained water. In microwave safe bowl a daliya and ghee and cook. When beep add milk, water, sugar mix well, cover it and then press start. After finish, add cardamom powder, kishmish and cashew nuts mix well.</td></tr>
<tr><td rowspan="3">15
Chili Honey Vegetables</td><td>200 g</td><td>Mix Vegetable (Carrot, Muter, Corn, Cornflower, French Beans etc : cut small pieces) - 200 g, Honey - 2 tbsp., Salt, Lemon juice, Peper powder as per your test, Water as required</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe bowl take vegetables and some water. When beep drain water and add honey, salt, lemon juice, peper powder mix well and then press start.</td></tr>
</table>

Category/ Food	Serving Size	Ingredients
16 **Idli**	8EA	Instant Idli Mix - 2 cups, Curd - 1 cup, Ginger Garlic Chili paste and salt as per your taste, Water as required
	Recommendations	
	Mix all the ingredients and make a batter, pour this batter to greased microwave safe idly stand and cook. Serve hot with Chutney & Sambhar.	
17 **Steamed Vegetables**	200g	Mix Vegetable (Cauliflower, Carrot, Capsicum Muter Corn, French beans : Cut in small pieces) - 200 g, Sugar, Peper powder, Salt as per your taste, Water - 3 cups
	Recommendations	
	In microwave safe glass bowl take vegetables and some water. Drain water and in another bowl take cooked vegetables, sugar, paper powder, salt. Mix well and serve hot.	
18 **Sukhi Moong Dal**	300-400g	Moong dal - 150 g, Onion (chopped) - 2 ea, Water - 1 cup, Ginger garlic paste, salt, turmeric powder, Chili garam masala, coriander powder, cumin powder & pepper powder
	Recommendations	
	In microwave safe glass bowl take oil, onion and ginger-garlic paste and cook. When beep add moong dal and all other ingredients with water and press start.	
19 **Vegetable Pasta**	200-250g	Pasta - 200 g, Oil - 1 tbsp., Grated Cheese - 3 tbsp., Pasta Sauce, Spring Onion, Water as per your taste, Salt as required
	Recommendations	
	In microwave safe bowl add pasta and water and cook. When beep strain Pasta and mix with all the ingredients and then press start. Serve hot.	
20 **Chana Chat**	200-250g	Soaked Chana - 100 g, Water - 250 ml, Boiled Potato - 1 ea, Ginger paste - 1 tbsp., Green chili paste - 1 tbsp., Oil - 1 tbsp., Salt, Red chili powder, Pepper, Garam masala, Chat Masala and Lemon juice as per taste, Muster seeds, Cumin and Asafetida for tempering.
	Recommendations	
	In microwave safe bowl take water and soaked chana and cook. When beep remove from oven and drain the remaining water. In another microwave safe bowl muster seeds, cumin, asafetida, oil, green chili paste and ginger paste. Mix well and press start. After finish add boiled chana, boiled potato, salt, garam masala, chat masala, lemon juice and mix well.	

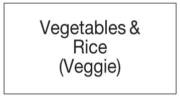
USING THE VEGETABLES & RICE (VEGGIE) FEATURE

The 20 Vegetables & Rice (Veggie) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You simply select the programme.

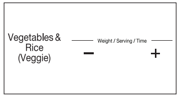
✎ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

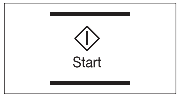
1. Press the **Vegetables & Rice (Veggie)** button.



2. Select the Item by pressing **Vegetables & Rice (Veggie)** button or **(+) and (-)** button



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 Mutter (Peas) Paneer	400-500g	Boiled Mutter - 100 g, Paneer - 200 g, Onions - 2 EA(paste), Tomato - 2 EA(puree), Garlic-ginger paste - 1 tsp., Oil - 2 tbsp., Red chili powder, Garam masala, Fresh Cream, Salt, Turmeric, Sugar, Kasoori methi, Coriander as per your taste, Cream - 2 tbsp.
	Recommendations	
	In microwave safe bowl add oil, onions and ginger-garlic paste and cook. When beep add tomato puree, cream, salt, turmeric, sugar, boiled mutter, paneer, kasoori methi (except masala) and then press start.	
2 Aloo Ghobi	300-400g	Cut Potatoes - 200 g, Cut Cauliflower - 200 g, Cut Tomatoes - 100 g, Oil - 2 tbsp., Turmeric powder, Coriander powder, Red chili powder, Cumin seeds, Salt, Garam masala, Water as per your taste
	Recommendations	
	In microwave safe glass bowl take oil, potatoes, cauliflower. Mix well and cook. When beep, add tomatoes, other ingredients, water and then press start.	
3 Karela Masala	300-400g	Karela (Cut small Pieces) - 8/10, Onion Grind - 2 ea, Tomato Puree - 2 ea, Ginger, Garlic Past - 2 Tbsp., Coriander Powder, Cumin Powder, Turmeric Powder, Red chili powder, Garam Masala, Salt as per your taste, Oil- 3 tbsp., Cream - ¼ Cup, Water - ½ Cup
	Recommendations	
	In microwave safe bowl take oil, onions and cook. When beeps, add ginger garlic paste, karela pieces and all the spices, add tomato puree, half cup water, cream with cover and then press start. Serve hot with rice.	
4 Aloo Methi	150-200g	Aloo (Boiled) - 2 ea, Methi - 1 bunch, Green chilies - 2~3 ea, Oil - 2 tbsp., Salt, turmeric, Musters seeds, Cumin as required
	Recommendations	
	In microwave safe bowl take oil, muster, cumin, green chilies amd cook. When beep, add methi leaves, turmeric, salt and mix well. Press start. After done, add boiled aloo and mix well.	
5 Kadhi Pakoda	400-500g	Ghee - 2 tbsp., Gram Flour - 3 tbsp., Curd - 200 g, Water - 300 ml, Salt, Sugar, Cumin, Green Chili, Ginger, Curry Leaves as per your taste, Gram flour for Pakoda - 100 g, Red Chili powder, Turmeric, Ajwain, Salt as per your taste
	Recommendations	
	In bowl take gram flour and add salt, ajwain, red chili powder, little oil to it and make soft dough and make small ball form it. In microwave safe glass bowl add ghee, cumin, curry leave, curd, water, gram flour, sugar, salt, green chili, ginger. Mix well and cook. When beep, add kadhi mixture to prepared ball dough and then press start. Serve hot with rice.	
6 Dal Tadaka	400-500g	Soaked Arhar Dal (Soaked for 1 hr) - 200 g, Water - 300 g, Oil - 2 tbsp., Cumin - 1 tbsp., Green Chilies - 2~3 ea, Curry Leaves - 5~6 ea, Salt, Coriander, Cumin Powder, Turmeric, Asafetida, Kasoori methi, Lemon juice as per your taste
	Recommendations	
	In microwave safe bowl take dal, water, turmeric, asafetida. Cover and cook. When beep take oil, cumin, chopped green chilies, curry leaves, salt, coriander, cumin powder, kasurimethi, lemon juice, water and then press start. Garnish with tomato.	
7 Lazeez Bhindi	400-500g	Bhindi (Cut into pieces) - 400 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp., Coriander Powder, Cumin Powder, Turmeric, Red Chili Powder, Garam Masala, Salt as per your taste, Oil as required, Cream - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep add powder masala, chopped tomato, bhindi, salt, cream and then press start.	

Category/ Food	Serving Size	Ingredients
8 **Palak Paneer**	400-500g	Palak Leaves (Spinach) (Boiled & Grinded) - 300 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp., Paneer - 150 g, Oil - 3 tbsp., Garam Masala, Coriander, Cumin Powder, Salt, Fresh Cream as per your taste
	Recommendations	
	In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep add tomato and all the masala, palak paste, paneer and cream. Mix it well and then press start.	
9 **Mixed Masala Vegetable (South Indian Style)**	400-500g	Mix Vegetables (yam, custer beans, white ash guard, white pumpkin, red pumpkin, raw banana, carrots) - 400 g(peeled and cut), 2” pieces fresh coconut - 1 cup, Green Chili - 2~3 ea, Cumin - ½ tsp., Curry Leaves - 7~8 ea, Turmeric - ¼ tsp., Curd - ¼ cup, Coconut oil - 1 tsp., Salt and Sugar as per taste
	Recommendations	
	Make paste of coconut, green chill and cumin with little water and keep aside. In microwave safe take all the vegetables with some water and cook. When beep take coconut oils, curry leaves, turmeric. Mix well and press start. After done add curd, paste of coconut and mix well.	
10 **Stuffed Tomato**	200-300g	Tomato - 4 ea, Onion (Chopped) - 1 ea, Paneer - ½ cup, Coriander, Cumin Powder, Salt & Sugar as per your taste, Butter - 1 tbsp.
	Recommendations	
	Cut tomatoes and scoop out the pulp to have plain tomato cups. Grate paneer then mix coriander, cumin powder and stuff the mixture with tomatoes. In microwave safe glass bowl add butter, chopped onions, tomatoes and cook.	
11 **Sambhar**	400-500g	Arhar Dal/ Red Gram - 100 g, Oil - 2 Tbsp., Onion - 1 ea(Chopped), Tomato - 1ea(Chopped), Mix vegetables(drumsticks, ghia/bottle gourd, red pumpkin, brinjal, ladies finger) - 1 cup, Mustard Seeds - 1 tsp., Asafetida - ¼ tsp., Tamarind pulp, Cumin seeds, Green chili, Sambhar masala, Salt as required
	Recommendations	
	In microwave safe bowl put dal, turmeric powder, onions, green chilies, tomatoes, mixed vegetables and add some water. Cover and cook. When beep, add oil, safetida, cumin, curry leaves, red chilies, sambhar masala, tamarind pulp, salt, water and then press start.	
12 **Kashmiri Aloo**	300-400g	Small PEAled Potato - 8/10, Onion Grind - 2 ea, Tomato Puree - 2 ea, Ginger, Garlic Paste - 2 tbsp., Coriander Powder, Cumin Powder, Turmeric Powder, Red chili powder, Garam Masala, Salt as per your taste, Oil - 3 tbsp., Cream - ¼ Cup, Water - ½ Cup
	Recommendations	
	In microwave safe bowl take water, prick potatoes and cook. When beeps, add oil, onions, ginger-garlic paste, all other ingredients and then press start.	
13 **Corn, Simla Mirch Rice**	400-500g	Soaked Rice 200 g, Corn 50 g, Chopped Simla Mirch - 1 ea, Oil - 2 tbsp., Black cardamom - 2 or 3, Cumin seeds - ½ tsp., Onions - 2 ea (Chopped), Green chili & salt as per your taste
	Recommendations	
	In microwave safe glass bowl take oil, black cardamom, cumin seeds, chopped onions, green chili & salt, soaked rice and cook. When beep add water and salt. Mix well and cover and then press start.	
14 **Jeera Aloo**	400-500g	Half boiled potatoes 400 g (cut into finger chips), Cumin seeds - 1 tsp., Turmeric Power - ¼ tsp., Red Chilli Powder - 1 tsp., Oil - 2 tbsp., Salt as per your taste, Chopped Coriander Leaves - 1 tsp.
	Recommendations	
	In microwave safe glass bowl take oil, cumin seeds and cook. When beep add all ingredients and then press start. Garnish chopped coriander and serve hot.	

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">15
Baigan (Brinjal) Bharta</td><td>400-500g</td><td>Bharte Ka Baigan (Brinjal) 300 g, Chopped Onion - 2 ea, Chopped tomato - 2 ea, Ginger Garlic Paste - 1 tsp., Oil - 2 tbsp., Turmeric Powder, Red Chili Powder, Cumin Powder, Coriander Powder, Salt as per your taste, Chop Coriander 2 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Keep brinjal on high rack and grill for 15min. When beep peel & chop the brinjal, keep aside. In microwave safe glass bowl add oil, onion, tomato, all powder masalas, salt and mix well. Select menu and cook. When beep mix chopped brinjal & mix it well. Garnish with chopped Coriander.</td></tr>
<tr><td rowspan="3">16
Dosa Sabji</td><td>400-500g</td><td>Boiled potato peeled & chop 300 g., Chopped Onion 2 Nos., Green chili salt, turmeric powder as per your taste, Oil 2 tbsp., Mustered Seeds, Cumin seeds, Curry leaves for tempering</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil, mustered seeds, cumin seeds, curry leaves, green chili, turmeric powder, onion and cook. When beep mix it well and add chopped potato. Mix it well and press start. Garnish with coriander leaves.</td></tr>
<tr><td rowspan="3">17
Aloo(Potato) Masala</td><td>450-500g</td><td>Chopped Aloo (potato) - 300 g, Onion - 1 ea (Chopped), Tomato - 1ea (Chopped), Ginger Garlic paste - 1 tsp., Coriander powder - 1 tsp., Cumin powder - ½ tsp., Garam Masala - ½ tsp., Oil - 2 tbsp., Red chili powder, Turmeric powder, salt as per your taste, Chopped coriander leaves, 1 cup of water</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil, chopped onion, ginger garlic paste, chopped tomato, chopped potato. Mix well and cook. When beep, add chopped potato, powder masala, 1 cup of water, mix it well and press start. Garnish with coriander leaves.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">18
Vegetable Biryani</td><td>400-500g</td><td>Soaked Basamati Rice 200 g, Water - 400 ml, Ghee - 2 tbsp., Cloves, Cinnamon, Black pepper, Cardamom - 2 pieces, Salt & Sugar as per your taste, Mixed vegetables(cauliflower, peas, french beans & carrot : chopped) - 1 cup</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl add ghee, vegetables, all masalas and soaked basamati rice, mix it well and cook. When beep, add water, salt & sugar. Cover it and press start. Serve hot.</td></tr>
<tr><td rowspan="3">19
Khichadi</td><td>400-500g</td><td>Soaked Rice - 100 g, Soaked Mung Dal - 50 g,
Oil - 1½ tbsp., For Masalas : Coriander powder - 1 tbsp., Cumin seed powder - ½ tbsp., Water - 400 ml, For tempering : Mustered seeds, Asophotida, Green chili, Curry leaves & salt as per your taste</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil & tempering material except salt. Add soaked rice, mung dal and cook. When beep add water and salt, mix it well, cover it and press start.</td></tr>
<tr><td rowspan="3">20
Lemon Rice</td><td>400-500g</td><td>Soaked Rice - 150 g., Mustard seeds - ½ tsp., Urad dal - ½ tsp., Grated ginger - 1 tsp., Roasted Daria - 1 tsp., Dry red chili – 2, Curry leaves – 7~8., Turmeric powder - ½ tsp., Lemon juice - 1 tsp., Oil - 2 tbsp., Salt as per your taste, Chopped coriander - 1 tbsp., Water - 350 ml</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil, mustard seeds, urad dal, grated ginger, roasted daria, dry red chili, curry leaves, turmeric powder, lemon juice, salt, soaked rice and cook. When beep add water and salt, mix it well, cover it and press start. Garnish with chopped coriander & serve hot.</td></tr>
</table>

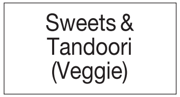
USING THE SWEETS & TANDOORI (VEGGIE) FEATURE

The 20 Sweets & Tandoori (Veggie) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You simply select the programme.

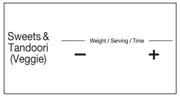
✎ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

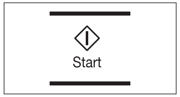
1. Press the **Sweets & Tandoori (Veggie)** button.



2. Select the Item by pressing **Sweets & Tandoori (Veggie)** button or **(+) and (-)** button



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 **Suji Halwa**	200-250g	Suji - 150 g, Ghee - 4 tbsp., Sugar - ¾ cup., Water - 3 cup, Dry Fruit, Cardamom Powder as per your test
	Recommendations	
	In microwave safe glass bowl take suji, ghee and cook. When beep, add water, sugar, dry fruit & cardamom powder, mix well and press start.	
2 **Atta Ladoo**	300-350g	Atta - 2 cup, Ghee - 100 g, Powder Sugar - 75 g, Cardamom powder - 1 tbsp., Almonds (Chopped) - ¼ cup
	Recommendations	
	In microwave safe glass bowl add atta, ghee, mix well and cook. When beep stir well and press start. When cool and cardamom powder, sugar powder, mix well and make ladoo.	
3 **Besan (Bengal Gram flour) Ladoo**	300-350g	Besan (Bengal Gram flour) - 2 cups , Ghee - 100 g, Powder Sugar - 75 g, Cardamom powder - 1 tbsp., Almonds (Chopped) - ¼ cup
	Recommendations	
	In microwave safe glass bowl add besan and ghee, mix well and cook. When beep stir well and press start. When cool and cardamom powder, sugar powder, mix well and make ladoo.	
4 **Sweet Rice**	400-500g	Soaked Basamati Rice - 200 g, Water - 400 ml, Sugar - 150 g, Lemon Juice - 1 tsp., Almand - 50 g, Resins - 50 g, Cardamom Powder - 1 tsp., Yellow colour a pinch, Ghee - 2 tbsp., Saffron - ¼ tsp.
	Recommendations	
	In microwave safe glass bowl take ghee, soaked basamati rice and water. Cover and cook. When beep, add sugar, lemon juice, almand, resins, cardamom powder, Yellow colour, saffron and press start. Serve hot.	

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">5
Gajar (carrot) ka Halwa</td><td>450-500g</td><td>Grated carrot - 400 g, Milk - 100 g, Khoya - 50 g, Sugar - 100 g, Milk Powder - 50 g, Cardamom powder - 1 tsp., Almonds & resins - 2 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl add grated carrot, milk, khoya, milk powder, mix it well and cook. When beep stir well and add sugar, cardamom powder, mix it well and press start. Decorate it with almonds & resins. Serve hot or cold.</td></tr>
<tr><td rowspan="3">6
Kalakand</td><td>450-500g</td><td>Grated paneer - 300 g, Condensed Milk - 200 g,
Milk powder - 3 tbsp., Corn Flour - 1 ½ tbsp., Cardamom powder - 1 tsp., Almond pieces as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take grated paneer, condensed milk, milk powder, corn flour, cardamom powder, mix well and cook. When beep stir well and press start. Garnish it with almonds and when set, cut into pieces.</td></tr>
<tr><td rowspan="3">7
Shahi Tukda</td><td>250-300g</td><td>Bread slice - 4 ea, Condensed milk - 150 ml,
Milk - 100 ml, Sugar - 4 tbsp., Almond - pista pieces - 4 tbsp., Saffron & cardamom powder - 1 tsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Arrange brEAd slice on high rack and cook. When beep turn slice and press start. After done add condensed milk, sugar, dry fruits, saffron, caradamom powder. Mix well and pour the mixture on slice. Serve hot.</td></tr>
<tr><td rowspan="3">8
Khoya Barfi</td><td>450-500g</td><td>Grated Khoya - 300 g, Powdered sugar - 200 g,
Milk powder - 2 tbsp., Saffron - ¼ tsp., Cardamom powder - 1 tsp., Almond pieces as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take grated khoya, powdered sugar, milk powder, saffron & cardamom powder, Mix well and cook. When beep stir well and press start. Garnish it with almonds and when set, cut into pieces.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">9
Phirani</td><td>450-500g</td><td>Rice (soaked in 200 ml. milk for 1 hr.) - 0.3 kg, Milk - 300 ml, Sugar - 200 g, Saffron - 1 tsp., Cardamom powder - 1 tsp., Pista pieces - 1 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Blend soaked rice with milk. Pour this microwave safe bowl and cook. When beep add sugar, saffron, cardamom powder, mix it well & press start. Take it out, stir it. When cool, decorate with pista pieces and serve cool.</td></tr>
<tr><td rowspan="3">10
Pongal (South Indian sweet)</td><td>350-400g</td><td>Soaked rice - 100 g, Soaked green gram - 50 g, Water - 500 ml, Grated Jaggery - 200 g, Ghee - 50 g, Cardamom powder - 1 tbsp., Dry fruits as per your taste</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl put ghee, soaked rice, green gram, water, mix it well, cover it and cook. When beep add jaggery, cardamom powder, dry fruits and press start.</td></tr>
<tr><td rowspan="3">11
Shakkarkandi (Sweet Potato)</td><td>300-350g</td><td>Shakkarkandi (Sweet Potato) - 200 g, Sugar - 3 tbsp., Fresh coconut - 3 tbsp., Cardamom powder - 1tsp., Ghee - 2 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl put ghee, shakkarkandi (sweet potato), mix well and cook. When beep add sugar, fresh coconut, cardamom powder, mix it well and press start.</td></tr>
<tr><td rowspan="3">12
Harabhara Kabab</td><td>300-400g</td><td>Boiled Potato (mashed) - 200 g, Mix vegetable (mashed) - 100 g, Ginger garlic paste - 1 tsp., Chili paste - 1 tsp., Salt, Garam masala, Oil and bread crump's as required</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Mix all the ingredients and make cutlets in desired shape. Place cutlets on metal flat dish, keep this on high rack and cook. When beeps turn the cutlets and press start. Serve with sauce.</td></tr>
</table>

Category/ Food	Serving Size	Ingredients
13 **Paneer Tikka**	250-300g	Paneer - 200 g, Marinate : Hung Curd - 4 tbsp., Ginger Garlic Paste - 1 ½ tbsp., Red Chili Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp., Edible Red Color - 1 pinch, Oil - 1 tbsp.
	Recommendations	
	Mix all the ingredients of marinate thoroughly. Add paneer pieces and keep it for 2 hrs in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it and cook. When beep, turn the pieces and then press start. Serve hot with chutney.	
14 **Aloo Tikka**	400-500g	Baby Potato (peeled) - 400 g Curd - ½ cup Ginger garlic paste - ½ tbsp., Coriander powder, cumin powder, red chili powder, kasoori methi, salt & oil as per your test
	Recommendations	
	Take peeled aloo, add curd, ginger garlic paste, other spices and salt. Mix them well and put in metal tray on high rack. Sprinkle oil and cook. When beep turn potato and press start. Serve hot.	
15 **Tandoori Gobhi**	250-300g	Gobhi (Cut big flowers) - 200 g, Marinate : Hung Curd - 4 tbsp., Ginger Garlic Paste - 1 ½ tbsp., Red Chili Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp., Edible Red Color - 1 pinch, Oil - 1 tbsp.
	Recommendations	
	Mix all the ingredients of marinate thoroughly. Add gobhi pieces and keep it for 2 hrs in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it and cook. When beep, turn the pieces and press start. Serve hot with chutney.	
16 **Tandoori Arbi**	450-500g	Arbi - 400 g, Curd - 1 cup, Chat Masala, Salt, Garam Masala, Ginger garlic paste, Red chili powder, Turmeric powder as per your taste, Oil and water required.
	Recommendations	
	In microwave safe glass bowl take arbi with some water. Peel the arbi and mix with all ingredients. Keep high rack in the oven & place Arbi with Masala on it and cook. When beep turn the Arbi and press start.	
17 **Tandoori Sabzi**	500-550g	Mix vegetables - Ladies finger, Dauli flower, Brinjals, Mushroom, Potato, Paneer cubes - 0.5 kg (cut into medium size pieces), Onion paste Ginger-Garlic Paste, Tomato Puree, Red Chilli Powder, Turmeric Powder, Garam Masala, Salt as per your taste, Oil - 3-4 tbsp, Coriander - For garnishing
	Recommendations	
	In microwave safe glass bowl take oil, onion paste, ginger garlic paste, vegetables, red chilli powder, turmeric powder, garam masala, chat masala, salt and tomato puree, mix well and cook. When beep, transfer this mixture to metal tray, spread evenly on tawa keep. Put metal try on high rack and press start. Serve hot with tandoori nan.	
18 **Tandoori Aloo**	250-300g	Baby Potato - 1 cup, Cream - 1 tbsp., Dried Fenugreek leaves - ¼ tsp., Oil - 1 tbsp., Salt to taste, To be ground into a paste : Kashmiri chili - 4 ea, Garlic - 2 cloves, Ginger - 12 mm (½"), Coriander-cumin seed powder - 2 tsp.
	Recommendations	
	In microwave glass bowl add the prepared paste, salt, mix it well and cook. Add potatoes, cream and kasuri methi and press start.	
19 **Vegetable Kabab**	8 Kababs	Boiled vegetables - Potato, Cauliflower, Carrot, Green peas - 0.1kg, Water - 3 tbsp., Cornflour – 1~2 tbsp., Bread crumbs - 1 tbsp., Ginger-Garlic paste - ½ tsp., Chili paste - ½ tsp., Garam Masala - 1/4 tsp., Lemon juice, salt, sugar as per your taste
	Recommendations	
	Mix boiled vegetables and strained bengal gram, ginger-garlic paste, red chili powder, garam masala, coriander-cumin powder, salt, bread crumbs, coriander leaves together. Apply little oil to your palms and shape as desired like tikki balls and roll over with corn flour. Cutlet rolls, brush with little oil. Keep metal tray on high rack place kababs on it and cook. When beep, turn kababs and press start. Serve it with chutney and salads.	

Category/ Food	Serving Size	Ingredients
20 **Stuffed Mushroom**	200-250g	Mushroom - 150 g, White sauce - 4 tbsp., Grated cheese - 2 tbsp., Salt and pepper powder as per your taste, Butter - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl add butter, mushrooms and cook. When beep cover the mushrooms with white sauce, sprinkle cheese, salt, pepper powder and transfer it on high rack and press start.	

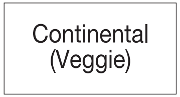
USING THE CONTINENTAL (VEGGIE) FEATURE

The 20 Continental (Veggie) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You simply select the programme.

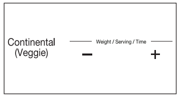
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

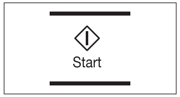
1. Press the **Continental (Veggie)** button.



2. Select the Item by pressing **Continental (Veggie)** button or **(+) and (-)** button



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 **Cheese Cutlet**	8 ea	Potatoes - 4 ea (boiled), Cottage cheese - 200 g, Chopped coriander - 2 tbsp., Chopped green chili - 1 tsp., Chopped onion - 1 ea, Chopped cabbage - 2 tbsp., Bread crumbs - 4 tbsp., Oil for applying, Salt as per your taste
	Recommendations	
	Mash the potatoes very well, add all ingredients, mix it well and shape the cutlet as you wish. Take it in metal tray on high rack, applying oil and cook. When beep, turn the pieces and press start.	
2 **Tomato & Basil Soup**	300-400g	Chopped tomato - 4 ea, Fresh basil leaves -20~25, Crushed peppercorns - 10~15, Chopped onion - 1 ea, Chopped garlic - 7~8, Celery sticks finely chopped - 2 tbsp., Corn flour - 2 tbsp. (dissolve in 1 cup of water), Salt and Sugar as per your taste, Water - 3 cups, Olive oil - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl add tomato, basil leaves, onion, garlic, celery sticks and water, mix well and cook. When beep add all other ingredients, mix well and press start. Serve hot.	
3 **Vegegable Chowmain**	400-450g	Noodles - 200 g, Water - 2 cups, Mix Vegetables - 100 g, Soya Sauce, Chili Sauce, Viengar, Salt & Pepper as per your taste, Oil as required
	Recommendations	
	In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it & keep noodles a side. In other microwave safe glass bowl take oil & vegetables and press start. After done add all ingredients with noodles mix well & serve hot.	

<table>
<tr><th>Category/
Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">4
Risotto Rice</td><td>450-500g</td><td>Basmati Rice (soaked) - 150 g, Spinach (chopped) - 100 g, Butter - 3 tbsp., Chopped onion - 2 ea, Chopped Garlic - 2 tsp., Grated cheese - 3 tbsp., Salt & Pepper as per your taste, Water - 300 ml</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take butter, onion, garlic and cook. When beep add spinach (chopped) soaked rice, water, salt & pepper and mix well. Cover and press start. Garnish with grated cheese and serve hot.</td></tr>
<tr><td rowspan="3">5
Potato Dumbling</td><td>200-250g</td><td>Boiled & Grated Potatoes - 2 ea, Grated Paneer - 2 tbsp., Chopped Spinach - ½ cup, Chopped Green Chili - 1 tsp., Maida - 2~3 tbsp., Baking Powder - 1 pinch, Nutmeg Powder - 1 pinch, Salt & Pepper as per your taste, Butter - 1 tbsp., Chopped Garlic - 1 tbsp., Pizza Sauce - ½ cup, Grated Cheese - 3 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Mix grated potatoes, paneer, spinach, green chili, maida, baking powder, nutmeg powder, salt & pepper together and make 10-12 balls from it, place them in MWO steamer and cook. When beep, in other microwave safe bowl take butter, chopped garlic, steamed balls, cheese, pizza sauce, mix well and press start.</td></tr>
<tr><td rowspan="3">6
Baked Vegetables</td><td>350-400g</td><td>Half boiled vegetables (carrot, cauliflower, french beans - cut into small pieces, sweet corn & green peas etc.) - 300 g, Plain flour - 2 tbsp., Butter - 2 tbsp., Milk - 2 cups, Water - ½ cup, Grated cheese - 5 tbsp., Salt, sugar, pepper as per your taste</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass dish take butter, vegetables, plain flour, milk, water, salt, sugar and pepper, mix well and cook. When beep mix it well & spread grated cheese on it. Keep the dish on high rack and press start. Serve hot.</td></tr>
<tr><td rowspan="3">7
Cheese Cabbage & Corn Rice</td><td>350-400g</td><td>Soaked rice - 1 cup, Cabbage - 50 g(chopped), Capsicum - 1 ea(chopped), corn - 50 g, Grated cheese - 100 g, chopped coriander - 2 tbsp., Water - 3 cup, Black pepper powder - 1/4 tsp., Salt & Sugar as per your taste, Butter - 2 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take butter, rice, chopped cabbage, chopped capsicum, corn, black pepper powder, salt, sugar, mix well and cook.
When beep add all other ingredients and press start.</td></tr>
<tr><td rowspan="3">8
Noodles with Tomato and Cheese sauce</td><td>400-450g</td><td>Ribbon noodles - 250 g, Tomato sauce - ½ cup, Pizza sauce - ½ cup, Cheese sauce - 1 cup,
Oil - 2 tbsp., Grated cheese - 2 tbsp., Salt, sugar & pepper as per your taste, Fresh Cream - 2 tbsp., Oregano - ½ tsp., Water - 4 cups</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl add noodles, oil and cook. When beep drain & keep a side. In another bowl add tomato sauce, pizza sauce, cheese sauce, fresh cream, salt, sugar & pepper, mix it well and add boiled noodles, sprinkle cheese and press start. Serve hot.</td></tr>
<tr><td rowspan="3">9
Macaroni Hot Pot</td><td>250-300g</td><td>Shell Macaroni - 200 g, Chopped Onion - 2 ea, Chopped capsicum - 1 ea, Chopped Tomato - 2 ea, Chopped Garlic - 1 tsp., Red chili powder - ½ tsp., One small can baked beans - 200 g, Tomato ketchup - 6 tbsp., Grated cheese - 4 tbsp., Butter - 1 tbsp., Salt as per your taste, Oil - 1 tbsp., Water - 4 cups</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl add shell macaroni, oil, water and cook. When beep drain & keep a side. In another bowl add butter, salt, onion, capsicum, tomato, garlic cloves, chili powder, cheese, baked beans and press start. When beep add macaroni, mix it well and serve hot.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">10
Macaroni Supreme</td><td>300-350g</td><td>Macaroni - 200 g, White sauce - 2 tsp., Chopped Parsley - 4 tbsp., Nutmeg powder - 1 pinch, Oregano - ½ tsp., Grated cheese - 50 g, Chopped tomato - 1 ea, Butter - 1 tbsp., Oil - 1 tbsp., Salt & pepper as per your taste</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl add shell macaroni, oil, water and cook. When beep drain & keep a side. In another bowl add butter, salt, nutmeg powder, oregano, parsley, white sauce, mix well. Add macaroni, cover with cheese and press start.</td></tr>
<tr><td rowspan="3">11
Pasta</td><td>400-450g</td><td>Penne Pasta - 200 g, Chopped onion - 2 tbsp., Chopped garlic - 2 tsp., Chopped spinach - 75 g, Cream - 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Nutmeg Powder - 1 pinch, Oregano - ½ tsp., Salt & pepper as per your taste, Oil - 1 tbsp., Water - 3 cups</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take pasta, water, oil and When beep drain the water & keep a side. In another bowl add butter, chopped onion, chopped garlic, spinach, cream, nutmeg powder, salt, pepper powder, oregano, mix it well and press start. After done pasta & cheese, mix it well & serve hot.</td></tr>
<tr><td rowspan="3">12
Corn & Potato Baked</td><td>300-350g</td><td>Boiled sweet corn - 100 g, Boiled Potatoes - 2 ea, Finely chopped onion - 1 ea, Finely chopped green chili - 2 ea, Grated cheese - 4 tbsp., White sauce - 1 cup, Fresh cream - 2 tbsp., Butter - 2 tbsp., Salt & Pepper as per you taste</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl take butter, onion, green chili and cook. When beep add white sauce, chopped potatoes, sweet corn, fresh cream, salt, pepper, mix it well and sprinkle cheese. Transfer it on high rack and press start. Serve hot.</td></tr>
<tr><td rowspan="3">13
Vegetable O’ Gratin</td><td>500-550g</td><td>Vegetables (carrot, cauliflower, peas, french beans : cut into bite size pieces) - 300g, Oil or butter - 2 tbsp, White sauce - 1 cup, Pepper - 1 tsp., Cream - 100 g (1/2 cup), Water - 1/2 cup, some chopped celery or coriander leaves for garnishing</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe bowl butter, mix vegetables, water and cook. When beep add all other ingredients and press start. Sprinkle chopped celery or coriander and serve hot.</td></tr>
<tr><td rowspan="3">14
Vegetable in Thai Curry</td><td>500-600g</td><td>For green paste : Green chillies - 6~8, Spring onions - 3 ea (chopped along with the green part), Lemon grass leaves - 4 (optional), Ginger - 2" piece, Coriander leaves - 3 tbsp., For main dish : Coconut milk - 1½ cups, Salt - 1½ tsp., A tiny piece of jaggery, Coriander powder - 1 tbsp., Cumin powder - 1 tbsp., Oil - 2 tbsp., Chopped mix vegetable (carrot, cabbage, peas) - 1 cup</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In grinder prepare green paste. Churn grated one coconut in mixer. In microwave safe glass bowl add vegetables, oil and cook. When beep add salt jaggery and coconut milk. Mix well & press start.</td></tr>
<tr><td rowspan="3">15
Vegetable aa’la Kiev</td><td>550-600g</td><td>Mix vegetable (cauliflower, peas, cabbage : cut into long pieces 18-20) - 350 g, French beans cut into 1 piece, Carrots - 2 (medium size, cut into 1 piece), Celery - 2 (chopped fine), Capsicums (cut into 1/4" pieces) - 2, Milk - 1/2 cup, Maida - 2 tbsp., Pepper - 1 tsp., Mustard powder - 1tsp., Salt - 1tsp., Grated cheese (Amul) - 4 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl mix vegetable, cauliflower, peas, carrots, celery and french beans & add 2-3 tbsp water, cover and cook. When beep add all ingredients and press start. Add grated cheese. Garnish with parsley or coriander.</td></tr>
</table>

Category/ Food	Serving Size	Ingredients
16 **Mushroom Gratin**	500-550g	Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida(flour) - 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp., Rum or sherry (optional) - 1 tsp., Cream - 100 g (1/2 cup), Water - 1/2 cup, Some chopped celery or coriander leaves for garnishing
	Recommendations	
	In microwave safe plate butter, maida and cook. When beep add all other ingredients, mix well and press start. Sprinkle chopped celery or coriander and serve hot.	
17 **Cheese Straw**	200g	Refined flour - 100 g, Grated cheese - 25 g, Butter-50 g, Cold water as required, Pepper powder - ¼ tsp., Baking powder - 1/8 tsp., Chili powder - ½ tsp., Salt - ¼ tsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Sieve refined flour, pepper powder, baking powder, chili powder, salt. In a bowl maida, butter, cheese & rub it with finger chips till it resembles bread crumbs. Add little cold water to make a soft dough. Roll it in ½ cm. roti and cut thin strips, twist them & put on the baking tray. Put them on low rack. When beep, select menu and cook.	
18 **Almond Muffins**	350g	Refined flour - 115 g, Margarine - 85 g, Egg - 2 ea, Baking Powder - 115 g, Milk - 50 ml, Almond essence - ¼ tsp., Crushed almond & walnut - 4 tbsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Cream margarine and sugar until light and fluffy. Blend in beaten egg and sieve together flour and baking powder. Add alternately and mixing well after each addition, add crushed almond, walnut, almond essence. Put into greased muffin trays and put them on low rack. When beep, select menu and cook.	
19 **Orange Muffins**	12 ea	Refined flour - 115 g, Margarine - 85 g, Egg - 2 ea, Orange Juice - 50 ml, Baking Powder - 115 g, Milk - 50 ml, Orange rind (Chopped finely) - 1 tsp.
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Cream margarine and sugar until light and fluffy. Blend in beaten egg and orange rind. Sieve together flour and baking powder. Add alternately and orange juice mixing well after each addition. Put into greased muffin trays and put them on low rack. When beep, select menu and cook.	
20 **Pasta in Pesto sauce**	400-450g	Fussily Pasta - 200 g, Oil - 1 tbsp., Cream - 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Oregano - ½ tsp., Salt & pepper as per your taste, Olive Oil - 1 tbsp., Pesto Sauce - 4 tbsp., Water - 3 cups
	Recommendations	
	In microwave safe glass bowl take Pasta with water, oil and cook. When beep drain the water & keep a side. In another bowl add butter, olive oil, pasta, cream, salt, pepper powder, oregano, cheese, pesto sauce. Mix it well & press start. Serve hot.	

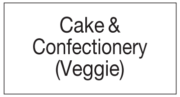
USING THE CAKE & CONFECTIONERY (VEGGIE) FEATURE

The 20 Cake & Confectionery (Veggie) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You simply select the programme.

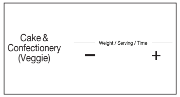
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the **Cake & Confectionery (Veggie)** button.

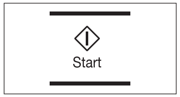


2. Select the Item by pressing **Cake & Confectionery (Veggie)** button or **(+) and (-)** button



3. Press **Start** button.

The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 **Butter Sponge**	450-500g	Refined flour - 120 g, Margarine - 90 g, Egg - 2 ea, Powder Sugar - 120 g, Baking Powder - 1tsp., Milk as required, Vanilla essence - ¼ tsp.
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder thrice. Cream margarine and powdered sugar until light and fluffy. Beat egg and add to the creamed mixture little by little beating thoroughly between each addition. Fold in the shifted flour a little at a time. Adjust consistency of the batter with milk to get a dropping consistency. Put it into low rack. When beep, select menu and cook.	
2 **Mawa cake**	400-450g	Refined flour - 85 g, Margarine - 70 g, Egg - 2 ea, Powder Sugar - 100 g, Baking Powder - ¼ tsp., Mava - 30 g, Butter - 30 g, Cardamom powder - ¼ tsp., Nutmeg - ¼ tsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Grease and dust 7" cake tin. Sieve flour with baking powder. Cream margarine, butter and powdered sugar until light and fluffy. Beat egg and add grated mava mixing will be between each addition. Fold in floursifted with baking powder & spice. Check consistency & pour into greased & lined 7" mould. Put it into low rack. When beep, select menu and cook.	
3 **Chocolate cake**	450-500g	Refined flour - 115 g, Margarine - 55 g, Egg - 2 ea, Powder Sugar - 85 g, Baking Powder - 1 tsp., Soda Bicarb - ½ tsp., Milk as required, Cocoa powder - 2 tbsp., Chocolate essence - 1 tsp.
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder, cocoa powder & soda bicarb. Cream butter & sugar until light & fluffy. Add egg & beat in well. Add essence & fold in refined flour with sufficient milk to make a soft consistency. Pour in a greased & lined cake tin. Put it into low rack. When beep, select menu and cook.	

Category/ Food	Serving Size	Ingredients
4 Date & Walnut cake	450-500g	Refined flour - 115 g, Margarine - 90 g, Egg - 2 ea, Powder Sugar - 115 g, Baking Powder - ½ tsp., Soda Bicarb - ¼ tsp., Seedless Date - 100 g, Walnut - 50 g, Milk as required, Vanilla essence - ½ tsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Grease and dust 8" cake tin, Sieve flour with baking powder & soda bicarb. Cream butter & sugar until light & fluffy. Add egg & beat in well. Add essence. Fold in the flour alternating with chopped dates & walnut. Adjust consistency with milk. Put it in greased & lined cake tin. Put it into low rack. When beep, select menu and cook.	
5 Banana Bread	450g	Refined flour - 225 g, Margarine - 125 g, Egg - 2 ea, Powder Sugar - 200 g, Baking Powder - ½ tsp., Soda Bicarb - 1 tsp., Riped Banana - 3 ea, Walnut - 50 g, Milk as required, Vanilla essence - 1 tsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Grease and dust 10" cake tin, Sieve flour with baking powder & soda bicarb. Cream butter & sugar until light & fluffy. Beat egg separately. Add gradually to creamed mixture, beating well all the time. Add mashed banana with 1 table spoon of flour. Mix well. Fold in flour. Add chopped walnuts. Pour into a greased loaf tin. Put it into low rack. When beep, select menu and cook.	
6 Victoria Sponge Cake	450 -500g	Refined flour - 170 g, Margarine - 170 g, Egg - 3 ea, Powder Sugar - 170 g, Baking Powder - 1½ tsp., Milk - ½ cup, Vanilla essence - 1 tsp.
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Grease and dust 9" cake tin, Sieve flour with baking powder. Cream butter & sugar until light & fluffy. When the mixture is light & creamy, add the egg, one at a time, beating each time thoroughly. If the mixture curdles while adding the egg, add a little flour before adding the next egg. Finally fold the flour & add the milk until the mixture forms a dropping consistency. Add the vanilla essence. Mix well. Pour the mixture into the prepared tin. Put it into low rack. When beep, select menu and cook.	
7 Brownie	400-450g	Refined flour - 100 g, Butter - 75 g, Egg - 2 ea, Chopped Almonds - 3 tbsp., Powder Sugar - 80 g, Baking Powder - 1 tsp., Milk - ¼ cup, Chocolate essence - 1 tsp., Cocoa powder - 2 tbsp., Water - 1/2 cup
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder. Mix cocoa powder with half cup of hot water. In a bowl add powder sugar & butter & beat well. Add egg & essence & again beat well. Add almonds to Refined flour, mix well, add maida mix with butter mixture. Add cocoa solution to it & again mix well. For spoon dropping consistency add milk. Pour the mixture in a greased tin. Put it into low rack. When beep, select menu and cook.	
8 Swiss Roll	200-250g	Refined flour - 80 g, Condensed Milk - 100 g, Butter - 50 g, Soda Bicarb - 1/8 tsp., Baking Powder - ½ tsp., Milk - ½ cup, Vanilla essence - ½ tsp., Mix Fruit Jam - 2 tbsp.
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Grease and dust Square cake tin of 8", Sieve flour with baking powder & Soda. In a bowl add condensed milk & butter, beat well, add refined flour, essence & for spoon dropping consistency. Place the butter paper at the bottom of the tray & pour the batter on it. Put it into low rack. When beep, select menu and cook. Remove this cake on another butter paper & spread mix fruit jam over it. Roll it & cut slices.	

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">9
Marble cake</td><td>450-500g</td><td>Refined flour - 150 g, Condensed Milk - 200 g, Butter - 100 g, Soda Bicarb - ½ tsp., Baking Powder - 1 tsp., Vanilla essence - 1 tsp., Cocoa Powder - 2 tbsp., Milk or water as required</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Pre-heat the oven 200°C with the convection function. Sieve refined flour, baking powder & soda. In a bowl add condensed milk & butter & beat well. Add refind flour, essence & mix. For spoon dropping consistency add milk or water. Divide the mixture in two parts.
Add cocoa powder in one part. Put the plain batter & cocoa batter alternately in the tin. Run a spoon through the batter only once. Put it into low rack. When beep, select menu and cook.</td></tr>
<tr><td rowspan="3">10
Coconut Toffee</td><td>300-350g</td><td>Condensed Milk - 200 g, Fresh grated coconut - 1 cup, Chopped walnut - 100 g, Ghee - 2 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl, mix the condensed milk, coconut and coo. When beep, add ghee and press start. After done add the chopped walnuts & mix well. Spread the mixture on a well greased tin. Press & level by pressing with a wet cloth. After 5 min. mark into small pieces. Remove when cold.</td></tr>
<tr><td rowspan="3">11
German Biscuits</td><td>400-450g</td><td>Refined flour - 170 g, Butter - 115 g, Powder sugar - 60 g, Cashew nut powder - 60 g, Almond essence - ¼ tsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Pre-heat the oven 180°C with the convection function. Sieve the flour, cream butter & sugar very well until light & creamy. Add the Almond essence & beat. Add cashew nut & sieved refined flour & mix well. The mixture will form into a dough. Roll into sticks & shape into a circle. Arrange this on baking tin. Put it into low rack. When beep, select menu and cook. Cool the biscuits. Serve them.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">12
Coconut Cookies</td><td>200-250g</td><td>Refined flour - 85 g, Margarine or butter - 55 g, Desiccated coconut - 40 g, Powder sugar - 55 g, Water - 2 tsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Pre-heat the oven 180oC with the convection function. Cream the margarine & sugar very well until light & creamy. Add 2 tsp. of water. Sieve the flour & add to the creamy mixture. Add the desiccated coconut & mix well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. When beep, select menu and cook.</td></tr>
<tr><td rowspan="3">13
Cumin Biscuits</td><td>200g</td><td>Refined flour - 120 g, Powder sugar - 1 tbsp., Butter - 50 g, Cumin & ajwain powder - 1 tsp. each, Soda bi carb - 1 pinch, Baking powder - ¼ tsp., Water as required</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Pre-heat the oven 180°C with the convection function. Cream the margarine & sugar very well until light & creamy. Add 2 tsp. of water. Sieve the flour & add to the creamy mixture. Add the desiccated coconut & mix well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. When beep, select menu and cook.</td></tr>
<tr><td rowspan="3">14
Chocolate Cookies</td><td>200-225g</td><td>Refined flour - 115 g, Margarine or butter - 60 g, Powder sugar - 60 g, Vanilla essence - ½ tsp., Baking powder - ½ tsp., Cocoa powder - 1tbsp., Golden syrup - 1 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Pre-heat the oven 160°C with the convection function. Sieve the flour with cocoa & baking powder together. Cream the margarine & sugar very well until light & creamy. Add the vanilla essence & golden syrup & beat very well. Add the flour to the mixture & mix it well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. When beep, select menu and cook.</td></tr>
</table>

Category/ Food	Serving Size	Ingredients
15 **Jam Biscuits**	200-250g	Refined flour - 115 g, Margarine or butter - 60 g, Powder sugar - 60 g, Vanilla essence - ½ tsp., Cornflour - 25 g, Salt - 1 pinch, Milk as required, Jam
	Recommendations	
	Pre-heat the oven 160°C with the convection function. Sieve the flour, salt & cornflour together. Rub in the margarine with finger tips. Add the sugar & mix well. Add just enough milk to make a dough. Roll out the dough into about 6mm (¼") thickness. Cut with a round biscuit cutter. In every alternate biscuit, make a hole in the centre with about 12 mm (½") nozzle. Arrange them on a baking tin. Put it into low rack. When beep, select menu and cook. Cool the buscuits. Make pairs of one biscuit with hole and one without and sandwich with jam.	
16 **Melting Moments**	200-250g	Refined flour - 85 g, Margarine or butter - 85 g, Powder sugar - 100 g, Vanilla essence - ½ tsp., Cornflour - 25 g, Milk as required
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Sieve the flour & cornflour together. Cream the margarine & sugar very well until light & creamy. Add the flour. If required, add a few drops of milk. Mix very well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. When beep, select menu and cook. Cool the biscuits. Serve them.	
17 **Shrewsbery Biscuits**	400-450g	Refined flour - 225 g, Margarine or butter - 100 g, Powder sugar - 85 g, Lemon essence - ¼ tsp., Egg - 1 ea, Milk as required
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the egg & mix it well. Add the sieved flour. If required add a little milk to make a dough. Knead until smooth. Roll out thinly. Prick all over with a fork. Stamp into round. Place the biscuits on a baking tin. Put it into low rack. When beep, select menu and cook. Cool the biscuits. Serve them.	
18 **Almond - Pistachio Cookies**	250-300g	Refined flour - 115 g, Margarine or butter - 50 g, Powder sugar - 50 g., Cardamom powder - ¼ tsp., Nutmeg powder - ¼ tsp., Chopped almond - 1 tbsp., Chopped Pistachio - 1tbsp., Little saffron, Milk as required
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the saffron, cardamom & nutmeg powder & mix very well. Add the sieved flour & make a dough. Roll out the dough using a little flour. Sprinkle a few nuts & give a light final roll. Cut into desired shape. Put it into low rack. When beep, select menu and cook. Cool the biscuits. Serve them.	
19 **Choco - Cashew Biscuits**	250-300g	Refined flour - 85 g, Margarine or butter - 85 g, Powder sugar - 85 g, Cashew nut powder - 85 g, Almond Essence - ¼ tsp., Cocoa - 1tbsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the Almond essence & mix very well. Add the flour, cocoa & cashew nut mix well, chill the mixture for 10 min. Roll out & cut out with round biscuit cutter. Put it into low rack. When beep, select menu and cook. Cool the biscuits. Serve them.	
20 **Kesar Nankatai**	400g	Refined flour - 100 g, Powder sugar - 100 g, Ghee - 100 g, Semolina - 100 g, Cardamom powder - ½ tsp., Nutmeg powder - ½ tsp., Fresh curd - 1 tsp., Soda Bicarb - ¼ tsp., Saffron - ¼ tsp., Milk - 1 tsp.
	Recommendations	
	Pre-heat the oven 180°C with the convection function. Sieve the flour. Cream the ghee & sugar very well until light & creamy. Add the cardamom & nutmeg powder & cream it again. The saffron dissolve in a 1 tsp. of milk. Add the curd, soda bicarb & prepared saffron. Mix well. Add the flour & semolina & knead well. Make a small round. Arrange them on a baking tin. Put it into low rack. When beep, select menu and cook. Cool the biscuits. Serve them.	

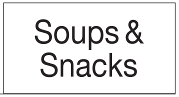
USING THE SOUP & SNACKS FEATURE

The 20 Soups & Snacks features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You simply select the programme.

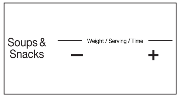
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

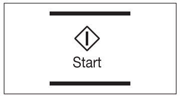
1. Press the **Soups & Snacks** button.



2. Select the Item by pressing **Soups & Snacks** button or **(+) and (-)** button



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 **Chicken Shorba**	300-400g	Boneless Chicken - 100 g, Chopped Onion - 1 (medium size), Chopped Garlic - 4~5 cloves, Oil - 1 tbsp., Cumin Seeds - ½ tsp., Water - 1 cup, Coconut Milk - 1 cup, Peppercorns - 5~6, Salt as per taste, Cream - ¼ cup, Chopped Coriander Leaves - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl add oil, chopped onion, garlic cloves, cumin seeds & chicken, peppercorns. Mix well and cook. When beep add all the other ingredients, mix it well and press start.	
2 **Chicken Soup**	350-400g	Boneless Chicken - 150 g, Ginger paste - 1tsp., Garlic paste - 1tsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Oil - 2 tbsp., Water - 300 ml
	Recommendations	
	In microwave safe glass bowl add oil, chicken in small pieces, ginger paste, garlic paste, corn flour paste & water, mix it well and cook. Serve hot.	
3 **Crab Soup**	400-450g	Crab - 150 g, Ginger paste - 1tsp., Garlic paste - 1tsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Oil - 2 tbsp., Water - 350 ml
	Recommendations	
	In microwave safe glass bowl add oil, crab, ginger paste, garlic paste, corn flour paste & water, mix it well. Mix it well and cook. Serve hot.	
4 **Chicken Corn Soup**	450-500g	Boneless Chicken - 100 g, Crushed Corn - 50 g, Ginger Paste - 1tsp., Garlic Paste - 1tsp., Salt & Pepper Powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Oil - 2 tbsp., Water - 300 ml
	Recommendations	
	In microwave safe glass bowl add oil, chicken in small pieces, crushed corn, ginger paste, garlic paste, corn flour paste & water, mix it well and cook. Serve hot.	

Category/ Food	Serving Size	Ingredients
5 Chicken Manchow Soup	450-500g	Boneless Chicken - 150 g, Ginger, Garlic, Green Chili - 1 tbsp.(small pieces), Salt & Pepper Powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Vinegar - 1 tsp., Chili sauce - ½ tsp., Soya sauce - ½ tbsp., Oil - 2 tbsp., Water - 350 ml
	Recommendations	
	In microwave safe glass bowl add oil, chicken in small pieces, ginger, garlic, green chili pieces, corn flour paste & chili sauce, soya sauce & vinegar, water, mix it well and cook. Serve hot.	
6 Sea Food Soup	300-350g	Water - 200 ml, Prawns - 100 g, Ginger, Garlic, Green Chili - 1 tbsp.(small pieces), Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Oil - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl add oil, chicken in small pieces, ginger, garlic, green chili pieces, corn flour paste & water, mix it well and cook. Serve hot.	
7 Mutton Soup	300-350g	Boneless Mutton - 150 g, Ginger paste - 1tsp., Garlic Paste - 1tsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Oil - 2 tbsp., Water - 300 ml
	Recommendations	
	In microwave safe glass bowl add oil, mutton in small pieces, ginger paste, garlic paste, corn flour paste & water, mix it well, cook. Serve hot.	
8 Herb Chicken Soup	350-400g	Boneless Chicken - 150 g, Chopped Celery - 1 tbsp., Chopped Parsley - 1 tbsp., Oregano - ½ tsp., Chopped Coriander - 1 tbsp., Ginger Paste - 1tsp., Garlic Paste - 1tsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Oil - 2 tbsp., Water - 300 ml
	Recommendations	
	In microwave safe glass bowl add oil, chicken in small pieces, ginger paste, garlic paste, chopped celery, chopped parsley, oregano, chopped coriander, corn flour paste & water, mix it well and cook. Serve hot.	
9 Tom Yum Chicken Soup	300-350g	Chopped Boneless Chicken - 150 g, Fresh Coriander Leaves a few springs, Green or Fresh red chili - 3~4, Lemon Grass - 4 inches stalk, Lime leaves - 4~5, Salt as per your taste, Thai red curry paste - 2 tbsp., Lemon juice - 2 tbsp., Water - 350 ml
	Recommendations	
	In microwave safe glass bowl add water, boneless chicken, lemon grass, lime leaves & 2 red or green chili, salt, oil, thai red curry paste, lemon juice & cook. Serve hot.	
10 Chicken Chowmain	400-450g	Noodles - 200 g, Water - 2 cups, Boiled Boneless Chicken -100 g, Soya Sauce, Chili Sauce, Vinegar, Salt & Pepper as per your taste, Oil as required
	Recommendations	
	In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it & keep noodles a side. In other microwave safe glass bowl take oil & boneless chicken and press start. After done add all ingredients with noodles mix well & serve hot.	
11 Chicken Pizza	200-250g	Pizza Base - 100g, Pizza toping - 3 tbsp., Boiled Boneless Chicken - 100 g, Grated Cheese - ½ cup, Chili Flakes as per your taste, Oregano for seasoning
	Recommendations	
	Pre-heat the oven 200°C with the convection function. Add pizza toping, boneless chicken, cheese on pizza base. Put the pizza in low rack. When beep select menu and cook. Serve with oregano and chili flakes on top.	
12 Fish Peeper	350-400g	Fish slice - 300 g, Salt, Lemon juice, Pepper powder as per your taste, Oil - 3 tbsp., Chopped Onion - 4 tbsp., Chopped Tomato - 3 tbsp., Chopped Garlic - 2 tsp., Water as required, Coriander leaves - 1 tbsp.
	Recommendations	
	Marinate fish slice with salt, lemon juice & pepper powder for one hour. In microwave safe bowl put oil, chopped onion, chopped tomato, chopped garlic & cook. When beep add marinated fish, salt to taste & ¼ cup of water and press start. Garnish with chopped coriander leaves.	

Category/ Food	Serving Size	Ingredients
13 Lemon chicken	400-450g	Boneless Chicken - 300 g, Lemon juice - 3 tbsp., Salt as per your taste, Honey - 3 tsp., Pepper powder - 1 tsp., Olive Oil - 2 tbsp., Corn Flour - 2 tbsp., Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Chopped Coriander leaves - 1 tbsp.
	Recommendations	
	Marinate chicken with pepper powder, salt, lemon juice & keep for one hour in refrigerator. In microwave safe bowl take olive oil, marinated chicken & mix it well, and cook. When beep turn the chicken, add honey, corn flour paste & press start.	
14 Kheema Ball	300-350g	Boiled Chicken Kheema - 175 g, Boiled & Mashed Potato - 3 ea, Ginger, Garlic paste, Salt, Garam Masala, Coriander, Lemon juice as per your taste, Bengali Gram powder - 2 tbsp.
	Recommendations	
	Mix all the ingredients together. Make balls from it. Place the balls in greased microwave safe flat dish. Keep it in steamer & cook.	
15 Chili Chicken	300-350g	Boneless Chicken - 250 g, Chopped Ginger - ½ tsp., Chopped Garlic - ½ tsp., Vinegar - 1 tbsp., Soya sauce - 2 tbsp., Ajinomoto - ½ tsp., Green chili - 4~5 ea (slit length ways), One medium capsicum : cut into thin strips, One small onion - cut into ½" thin strips, Onion leaves - 2~3 (cut into long strips), Sugar - 1 tsp., Salt as per your taste, Sherry - 2 tsp., Corn Flour - 2 tsp. (dissolve in ½ of water), Oil - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl mix oil, ajinomoto, ginger-garlic, chili, soya sauce & chicken and cook. When beep add all ingredients & ¼ cup of water, mix it well, cover it & press start. Serve hot.	

Category/ Food	Serving Size	Ingredients
16 Ginger Chicken	300-350g	Boneless Chicken - cut into small pieces, Soya sauce - 3 tbsp., Grated Ginger - 1 tbsp., Thinly sliced Ginger - 1 tbsp., Spring onion - 3~4 (chopped with green part), Sherry - 2 tbsp., Ajinomoto - ½ tsp., Salt as per your taste, Pepper powder - 1 tsp., Corn Flour - 2 tsp. (dissolve in ½ of water), Oil - 2 tbsp
	Recommendations	
	In microwave safe glass bowl mix oil, chicken, grated ginger, sherry, spring onion & soya sauce. Mix it well & cover it & cook. When beep add salt, pepper & sliced ginger. Mix it well, add corn flour paste, ¼ cup of water, mix it well and press start. Serve hot.	
17 Chicken with Mushroom & Baby Corn	400-450g	Boneless Chicken - 225 g, Sliced Mushroom - 100 g, Diagonally sliced baby corn - 100 g, Garlic Paste - 1 tsp., Ginger Paste - 1tsp., Oil - 2 tbsp., Soya Sauce - 1 tsp., Vinegar - 1 tsp., Salt & Pepper as per your taste, Corn Flour - 2 tbsp.(dissolve with half cup of water), Ajinomoto - ¼ tsp.
	Recommendations	
	In microwave safe glass bowl take oil, ginger paste, garlic paste, chicken and cook. When beep add mushroom, baby corn, all other ingredients, ½ cup of water, mix it well & press start. Serve hot.	
18 Schezwaan Chicken	500-550g	Boneless Chicken - 400 g, Grind red chili - 10, Oil - 3 tbsp., Garlic paste - 1 tbsp., Garlic finely - 1 tbsp. (chopped), Tomato sauce - 4 tbsp., Vinegar - 1 tbsp, Red Chili Sauce - 2 tbsp., Soya Sauce -1½ tbsp., Salt & Sugar as per your taste, Corn flour - 1 tbsp., Ajinomoto - ¼tsp., Orange color - 1 pinch
	Recommendations	
	In microwave safe glass bowl add oil, chopped garlic, grind red chili and cook.	

Category/ Food	Serving Size	Ingredients
19 **Sweet & Sour Chicken**	400-450g	Boneless Chicken - 200 g, Cauliflower - 50 g (cut into ½ inch pieces), Carrot - 1 (medium size, cut into round), Spring Onion - 2~3 (finely chopped), Capsicum - 1 (medium, cut into long pieces), Tomato - 1 (cut into thick sticks), Vinegar - 4 tsp., Sugar - 2 tsp., Tomato sauce - 2 tbsp., Soya sauce - 1½ tsp., Ajinomoto - ¼ tsp., Oil - 2 tbsp., Orange red color - 1 pinch, Red Chili Powder, Salt as per your taste, Corn flour - 2 tbsp.(dissolve with ½ cup of water)
	Recommendations	
	In microwave safe glass bowl add oil, red chili powder, chicken and cook. When beep add carrot, spring onion, cauliflower, capsicum, tomato & all other ingredients. Mix it well & press start. Serve hot.	
20 **Chicken Hongkong**	400-450g	Boneless Chicken - 250 g(cut into bite size pieces), Cashew nut - 15~20, Dried broken red chilies - 6, Fresh garlic - 4~5 (chopped), Sherry - 2 tbsp., Salt & Sugar as per your taste, Oil - 2 tbsp., Ajinomoto - ½ tsp., Cornflour - 2 tsp.(dissolve in 1 cup of water)
	Recommendations	
	In microwave safe glass bowl add oil, ginger, soya sauce, sherry, ajinomoto, salt, sugar, chicken and cook. When beep add broken dried red chili powder, garlic, corn flour, cashew nut, all other ingredients. Mix it well and press start.	

USING THE INDIAN SPECIAL CHICKEN DISHES FEATURE

The 20 Indian Special Chicken Dishes features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You simply select the programme.

✎ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the **Indian Special Chicken Dishes** button.

Indian
Special
Chicken Dishes

2. Select the Item by pressing **Indian Special Chicken Dishes** button or **(+) and (-)** button

Indian
Special
Chicken Dishes
Weight / Serving / Time
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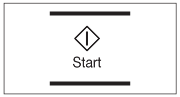
3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 **Chicken with capsicum**	450-500g	Chicken Breast - 250 g, Chopped Spaghetti - 75 g, Chopped green, Red, Yellow capsicum - Each 1 ea, Chopped Onion - 1 ea, Chopped tomato - 2 ea, Olive oil - 4 tbsp., Salt & pepper as per your taste, Grated cheese - 2 tbsp., Water - ½ cup
	Recommendations	
	In microwave safe glass bowl add olive oil, chicken, salt and cook. When beep add all ingredients. Mix it well, add water, cover it & press start. Sprinkle grated cheese & serve hot.	
2 **Chicken Korma**	500-550g	Chicken - 450 g, Cashew nut powder - 2 tbsp., Ginger-garlic & green chili paste - 2 tbsp., Yogurt - ½ cup, Red chili powder - 1 tsp., Coriander powder - 2 tsp., Oil - 3 tbsp., Salt - as per your taste, Fresh cream - ½ cup, Garam Masala Powder - 1 tsp., Turmeric powder - 1 tsp., Chopped Coriander leaves
	Recommendations	
	Beat yogurt with ginger-garlic & green chili paste, red chili powder, coriander powder & salt. Marinate chicken in this mixture for one hour. Take it in refrigerator. In microwave safe glass bowl take oil, marinated chicken & cook. When beep mix cashew nut paste, garam masala powder and press start. Mix it well & serve hot. Garnish it with chopped coriander leaves.	
3 **Mirchi Chicken**	400-450g	Chicken legs - 5~6, Chopped coriander leaves - 2 tbsp., Oil - 4 tbsp., Tomato puree - 1 cup, Sugar & salt as per your taste, Onion paste - 4 tbsp, Ginger-garlic & green chili paste - 2 tbsp., Lemon juice - 2 tsp., Garam Masala - 1 tsp
	Recommendations	
	Marinate chicken with onion, ginger-garlic & green chili paste. Place it in refrigerator for 2-3 hrs. In microwave safe glass bowl add oil, marinated chicken & cook. When beep add tomato puree, salt, sugar, garam masala & press start. Garnish with coriander leaves & serve hot.	
4 **Butter chicken**	500-550g	Boneless Chicken - 400 g, Lemon juice - 1 tbsp., Kashmiri red chili powder - 1 tsp., Salt & sugar - as per your taste, Butter - 4 tbsp., Ginger-garlic paste - 2 tbsp., Garam Masala - 1 tsp., Yogurt - ½ cup, Dried fenugreek leaves - 1 tsp., Mustard oil - 2 tsp., Chopped onion paste - 1 cup, Tomato puree - ½ cup, Chopped coriander - 1 tbsp., Fresh cream - ½ cup & orange-red color - 1 pinch
	Recommendations	
	Marinate chicken with yogurt, mustard oil, lemon juice, ginger-garlic paste & place it in refrigerator for 1 hr. In microwave safe glass bowl add butter, onion paste, chicken & cook. When beep add all other ingredients, mix it well & cover it & press start. Garnish with chopped coriander.	
5 **Chicken & Mushroom with Tomato**	500-600g	Boneless Chicken - 450 g, Chopped Mushroom - 8~10, Spring onion - 3~4, Finley chopped Garlic - 5~6, Chopped red chili - 1 tbsp., Pepper powder - ¼ tsp., Tomato puree - ½ cup, Honey - 2 tsp., Oregano - ¼ tsp., Butter - 2 tbsp., Salt as per your taste
	Recommendations	
	In microwave safe glass bowl take oil, garlic, chicken, salt and cook. When beep add mushroom, tomato puree & all other ingredients, mix it well. Cover it and press start. Sprinkle spring onion & serve hot.	
6 **Chicken with Fenugreek**	500-550g	Chicken - 500 g (medium size pieces), Chopped fresh fenugreek - 2 cup, Coriander leaves - 2 tbsp., Garam masala powder - 1 tsp., Red chili powder - 1 tsp., Yogurt - 1 cup, Butter - 2 tbsp., For Fine Paste : Onion - 1 ea, Garlic - 4~5 cloves, Ginger - 1", Green chili - 2~3, Water - 1 cup
	Recommendations	
	In microwave safe glass bowl take butter, chicken, paste and cook. When beep add fenugreek leaves, yogurt & all other ingredients, ½ cup of water press start. Serve hot. Garnish with coriander leaves.	

Category/ Food	Serving Size	Ingredients
7 Chicken Jalfrazi	500-600g	Chicken - 500 g (medium size pieces), Onion - 1 (chopped), Garlic - 4~5 flakes, Tomato Puree - 4 ea, Grated Ginger - 1 tsp., Garam Masala - 1 tsp., Cumin Powder - 1 tsp., Red Chili Powder - 1 tsp., Lemon Juice - ½ tsp., Turmeric powder - 1 tsp., Oil - 3 tbsp., Capsicum - 1 ea, Cream - 1 cup
	Recommendations	
	In microwave safe glass bowl add oil, onion, ginger, garlic, haldi, chicken and cook. When beep add capsicum & all other ingredients, all spices & lemon juice except cream. Mix well and press start. After done add cream, mix it well & serve hot.	
8 Chicken Jafrani	600-700g	Chicken - 500 g (cut into long pieces), Yogurt - ½ cup, Lemon juice - 2 tbsp., Cream - ½ cup, Salt as per your taste, Garam Masala - 1 tsp., Coriander powder - 1 tsp., Cumin powder - 1 tsp., Saffron - ¼ tsp., Chopped coriander - 1 tsp. for garnish
	Recommendations	
	Beat well yogurt, cream & lemon juice & add all other ingredients. Marinate chicken & put it in refrigerator for 2 hrs. In microwave safe glass bowl add marinated chicken, cover it and cook.	
9 Pickled Chicken	350-400g	Boneless chicken - 250 g (cut into long & thin strips), Red chili powder - ½ tsp., Vinegar - 4 tbsp., Sugar - 1 tbsp., Soya sauce - 1 tsp., Tomato sauce - 2 tbsp., Oil - 2 tbsp., Salt & sugar as per your taste. Orange red color - 1 pinch, Corn flour - 2 tsp. (dissolve with ½ cup of water)
	Recommendations	
	In microwave safe glass bowl add oil, ginger, red chili powder & chicken. Mix it well & cook. When beep add all other ingredients. Mix it well & press start. Note : Instead of chicken, fish & prawns can be used.	
10 Yogurt Chicken	500-600g	Chicken - 500 g, Yogurt - 1 cup, Finely chopped mint leaves - 1 tbsp., Corn flour - 1 tbsp.(mix in 2 tbsp. water), Oil - 2 tbsp., Chopped onion - 1 ea, Chopped green chili - 2~3, Chopped ginger - 1 tbsp., Garam Masala - 1 tsp., Dried fenugreek leaves - 1 tsp., Salt as per your taste, Chopped coriander - 1 tbsp.
	Recommendations	
	In microwave safe glass bowl add oil, onion, green chili, ginger & chicken, mix it well & cook. When beep add all other ingredients, ½ cup of water. Cover it and press start. Sprinkle chopped mint & coriander leaves. Serve hot.	
11 Chicken Makhani	600-700g	Chicken - 600 g (cut into pieces of your choice), Chopped onion - 1 ea, Ginger paste - 1 tsp., Garlic paste - 1 tsp., Tomato puree - ½ cup, Garam Masala - 1 tsp., Coriander powder - 1 tsp., Cumin powder - 1 tsp., Chili powder - 1 tsp., Turmeric powder - 1 tsp., Dried Fenugreek leaves - 1 tsp., Cashew nut powder - 4 tbsp., Cream - ½ cup, Oil - 4 tbsp., Orange-red colour - 1 pinch, Chopped coriander leaves
	Recommendations	
	In microwave safe glass bowl take oil, ginger-garlic paste, onion, turmeric, chili powder, chicken and cook. When beep add all other ingredients, 1 cup of water. Cover it and press start. Garnish with coriander leaves.	
12 Chicken Dil Bahar	600-700g	Chicken - 500 g (cut into pieces of your choice), Chopped onion - 2 ea, Garlic paste - 1 tsp., Oil - 4 tbsp., Chopped green chili - 2~3, Chopped Almond paste - 2 tbsp., Garam Masala - 1 tsp., Milk - 1 cup, Chopped coriander - 1 tbsp., Water - ½ cup, Salt as per your taste
	Recommendations	
	In microwave safe glass take oil, onion, garlic paste, green chili, chicken. Mix it well and cook. When beep add all other ingredients ½ cup of water, cover it and press start. Garnish with coriander leaves.	

Category/ Food	Serving Size	Ingredients
13 **Green Chicken**	700-800g	Chicken - 500 g(cut into pieces of your choice), Chopped green chili - 3~4, Chopped coriander - ½ cup, Chopped mint - ¼ cup, Two sticks chopped celery, Chopped spring onion - 2 ea, Garlic paste - 1 tsp., Ginger paste - 1 tsp., Cumin powder - 1 tsp., Oil - 3 tbsp., Salt - 1 tsp.
	Recommendations	
	Grind together mint, coriander, celery, green chili to a paste. In microwave safe glass bowl take oil, green paste & all other ingredients. Mix well and cook. When beep add ½ cup water, mix it well and press start. Serve hot.	
14 **Goanese Chicken**	600-700g	Chicken - 500 g (cut into pieces of your choice), Chopped onion - 2 ea, Chopped tomato - 2 ea, Ginger-garlic paste - each 1 tsp., Red chili powder - 1 tsp., Turmeric powder - 1 tsp., Cumin powder - 1 tsp., Cinnamon powder - ½ tsp., Oil - 4 tbsp., Vinegar - 2 tbsp., Water - 1 cup
	Recommendations	
	In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chili powder, turmeric powder and cook. When beep add 1 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves and serve hot.	
15 **Chicken Masala**	500-600g	Chicken - 400 g (cut into pieces of your choice), Chopped onion - 3 ea, Chopped tomato - 3 ea, Ginger-garlic paste - each 1 tsp., Turmeric, Red chili powder - each 1 tsp., Garam Masala - 1 tsp., Oil - 2 tbsp., Salt as per your taste, Chopped coriander, Water - 1 cup
	Recommendations	
	In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chili powder, turmeric powder and cook. When beep add 1 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves and serve hot.	

Category/ Food	Serving Size	Ingredients
16 **Kadhai Chicken**	600-700g	Chicken - 400 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - ½ cup, Red chili powder - ½ tsp., Coriander powder - 1 tsp., Garam masala - 1 tsp., Sugar - 1 tsp., Two large capsicum cut into strips, Corn flour - 2 tbsp. (dissolve in 3 cups of water), Oil - 4 tbsp., Dried fenugreek leaves - 1 tsp.
	Recommendations	
	In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chili powder and cook. When beep add 3 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves & serve hot.	
17 **Kheema Masala**	400-500g	Kheema (chicken) - 200 g, Chopped onion - 1 ea, Chopped tomato - 1 ea, Ginger garlic paste - 1 tsp., Turmeric, Salt, Red chili, Cumin powder, Garam masala as per taste, Oil and water as required, Dhaniya for garnishing
	Recommendations	
	In microwave safe glass bowl take kheema with water and cook. When beep drain water and keep aside. In another microwave safe bowl add oil, chopped onion, tomato, ginger garlic paste and all the masala and press start. After done, add boiled kheema to this, mix well and serve.	
18 **Chicken Chettinad**	700-800g	Chicken - 500 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - ½ cup, Red chili powder - ½ tsp., Chopped onion - 2 ea, Coconut Oil - 3 tbsp., Curry leaves -10~12, Freshly Crushed pepper - 2 tsp., Chopped Coriander powder - 1 tsp., Garam masala - 1 tsp., Water - 2 cups, Yogurt - ½ cup
	Recommendations	
	Marinate chicken with yogurt, ginger-garlic paste, pepper corns, salt and keep in refrigerator for 1 hr. In microwave safe glass bowl add coconut oil, chopped onion, garam masala and marinated chicken. Mix well and cook. When beep add all other ingredients mix it well and press start. Garnish with coriander leaves. Serve hot.	

Category/ Food	Serving Size	Ingredients
19 **Hyderabadi Chicken**	700-800g	Chicken - 600 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - ½ cup, Finely chopped onion - 2 ea, Finely Chopped tomato - 2 ea, Oil - 4 tbsp., Water - 1 cup, Cream - 4 tbsp., Salt as per taste, Chopped coriander leaves. For paste : Red chili - 4~5, Cashew nut - 10~12, Magaj - 2 tbsp., Poppy seeds - 1 tbsp., Almond - 7~8, Cloves - 4 ea, Cinnamon - 2 sticks, Cardamom - 2 ea, Make a fine paste of all these ingredients.
	Recommendations	
	In microwave safe glass bowl add oil, finely chopped onion, chicken with given paste and cook. When beep add all other ingredients, water, mix it well and press start. Garnish with coriander leaves. Serve hot.	
20 **Pepper Chicken**	400-450g	Boiled boneless chicken - 300 g, Salt, Lemon juice, Pepper powder as per your taste, Oil - 3 tbsp., Chopped onion - 4 tbsp., Chopped tomato - 3 tbsp., Chopped garlic - 2 tsp., Water as required, Coriander leaves - 1 tbsp.
	Recommendations	
	In microwave safe glass bowl add oil, finely chopped onion, chicken with given paste and cook. When beep add all other ingredients, water, mix it well and press start. Garnish with coriander leaves. Serve hot.	

USING THE TANDOORI FEATURE

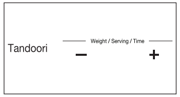
The 20 Tandoori features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You simply select the programme.

Use only recipients that are microwave-safe.

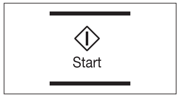
Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the **Tandoori** button.

2. Select the Item by pressing **Tandoori** button or **(+) and (-)** button



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">1
Roasted Prawns</td><td>600-700g</td><td>Prawns - 500 g, Chopped onion - 2 ea, Chopped tomato - 2 ea, Oil - 2 tbsp., Red Chili powder - 1 tsp., Turmeric powder - ½ tsp., Ginger-garlic paste - each 1 tsp., Garam Masala - 1 tsp., Cumin powder - 1 tsp., Coriander powder - 1 tsp., Chopped coriander leaves - 2 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl add oil, finely chopped onion, chopped tomato, ginger-garlic paste, red chili powder, turmeric powder and cook. When beep add prawns, all other ingredients mix it well, and press start. Garnish with coriander leaves. Serve hot.</td></tr>
<tr><td rowspan="3">2
Fish cutlet</td><td>350-400g</td><td>Fish fillet - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chili powder - 1 tsp., Turmeric powder - 1 tsp., Ginger-garlic paste - 1 tsp., Salt as per your taste, Garam Masala - 1 tsp., Coriander leaves - 2 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In bowl take fish fillet, all other ingredients except oil and mix well. Make cutlets. Put them on a metal tray, put some oil around the cutlets. Put this on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.</td></tr>
<tr><td rowspan="3">3
Fish Tikka</td><td>500g</td><td>Fish (pomfert) - 400 g, Thick yogurt - ½ cup, Chat Masala - 1 tsp., Ginger-garlic paste - each 1 tsp., Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chili powder - 1 tsp., Salt as per your taste, Coriander leaves - 2 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Marinate fish slice with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chili powder, mix it well & keep it in refrigerator for ½ hr. Roll it in semolina. Put them on metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.</td></tr>
</table>

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">4
Green Masala Pomfert</td><td>400g</td><td>Fish (pomfert) - 400 g, Ginger-garlic paste - 1 tsp. each. Oil - 2 tbsp., Semolina - 2 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp. For green paste : Fresh coconut - 1 cup, Coriander leaves - 4 tbsp., Green chili - 2~3, Cumin seeds - 1tsp., Garlic - 10~12 cloves, Lemon juice - 1tbsp., Salt & Sugar as per your taste, Make a fine paste of it.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Make the slice of the fish. Apply the green paste all over the fish. Roll out fish in semolina. Put on metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.</td></tr>
<tr><td rowspan="3">5
Fish Malai Kabab</td><td>400-450g</td><td>Fish fillet - 300 g, Garlic paste - 1 tsp., Anissed powder - 1 tsp., Dry mango powder - 1 tsp., Red chili powder- 1 tsp., Cream - 4 tbsp., Oil - 2 tbsp., Salt as per your taste, Coriander leaves - 1 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Place fish in a bowl. Add all the ingredients & mix well. Let it marinate for 2 hrs. at refrigerator. Place kabab on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.</td></tr>
<tr><td rowspan="3">6
Goanese Fish Kabab</td><td>400-500g</td><td>Surmai (Goanese fish) - 300 g (cut into pieces), Tamarind juice - 2 tbsp., Red chili powder - 1 tsp., Turmeric powder - ½ tsp., Cumin powder - ½ tsp., Coconut oil - 1 tbsp., Rice flour - 1 tbsp., Chopped peppercorn - 1 tsp., Salt as per your taste, Coriander leaves - 1 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Place fish in a bowl. Add all the ingredients & mix well. Let it marinate for 1 hr. at refrigerator. Place kabab on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.</td></tr>
</table>

Category/ Food	Serving Size	Ingredients
7 Sesame Fish (Goanese Recipe)	400-500g	Surmai (Goanese fish) - 400 g (cut into pieces), Dry mango powder - 1 tsp., Red chili powder - 1 tsp., Turmeric powder - ½ tsp., Garam Masala - 1 tsp., Ginger-garlic paste - each 1 tsp., Coconut oil - 2 tbsp., Rice flour - 1 tbsp., Salt as per your taste, Sesame seeds - 4~5, Coriander leaves - 1 tbsp.
	Recommendations	
	In a bowl add fish & all the other ingredients except sesame seeds & mix well & let marinate for 2 hrs. at room temperature. Lift one piece at a time & roll in sesame seed so that it is fully covered. Place fish on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
8 Coconut Fish Kabab	400-500g	Fish (pomfert) - 400 g (cut into pieces), Ginger- garlic paste - each 1 tsp., Pepper powder - ½ tsp., Cumin powder - ½ tsp., Lemon juice - 2 tbsp., Corn flour - 1 tsp., Powdered coconut (desiccated coconut) - 4 tbsp., Salt as per your taste
	Recommendations	
	In a bowl add fish pieces & all other ingredients except coconut. Mix well, late it marinate for 2-3 hrs. at room temperature. Pick fish pieces one by one & roll into the coconut so that fully coated with it. Place fish on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
9 Chicken Tikka	400-450g	Boneless chicken - 400 g, Thick yogurt - ½ cup, Chat Masala - 1 tsp., Ginger-garlic paste - each 1 tsp., Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chili powder - 1 tsp., Salt as per your taste, Coriander leaves - 2 tbsp.
	Recommendations	
	Marinate chicken with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chili powder, mix it well & keep it in refrigerator for ½ hr. Roll it in semolina. Put on metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

Category/ Food	Serving Size	Ingredients
10 Kheema Cutlet	350-400g	Boiled Kheema - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chili powder - 1 tsp., Turmeric powder - 1 tsp., Ginger-garlic paste - 1 tsp., Salt as per your taste, Garam Masala - 1 tsp., Coriander leaves - 2 tbsp.
	Recommendations	
	In bowl take kheema & all other ingredients except oil & mix well. Make cutlets. Put them on a metal tray, add some oil around the cutlets. Put them on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
11 Chicken Malai Kabab	400-450g	Boneless chicken - 300 g, Garlic paste - 1 tsp., Anissed powder - 1 tsp., Dry mango powder - 1 tsp., Red chili powder - 1 tsp., Cream - 4 tbsp., Oil - 2 tbsp., Salt as per your taste, Coriander leaves - 1 tbsp.
	Recommendations	
	Place chicken in a bowl. Add all the ingredients & mix well. Let it marinate for 2 hrs. at refrigerator. Place kabab on a metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
12 Green Chicken Kabab	400 -450g	Boneless chicken - 400 g, Ginger-garlic paste - 1 tsp. each. Oil - 2 tbsp., Semolina - 2 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp. For Green paste : Fresh coconut - 1 cup, Coriander leaves - 4 tbsp., Green chili - 2~3, Cumin seeds - 1tsp., Garlic - 10~12 cloves, Lemon juice - 1tbsp., Salt & sugar as per your taste & make a fine paste of it.
	Recommendations	
	Make the slice of the chicken. Apply the green paste all over the chicken pieces. Roll out fish in semolina. Keep on metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

Category/ Food	Serving Size	Ingredients
13 **Chicken Kheema cutlet**	350-400g	Boiled Kheema - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chili powder - 1 tsp., Turmeric powder - 1 tsp., Ginger-garlic paste - 1 tsp., Salt as per your taste, Garam Masala - 1 tsp., Coriander leaves - 2 tbsp.
	Recommendations	
	In bowl take chicken kheema, all other ingredients except oil & mix well. Make cutlets. Put them on a metal tray, put some oil around the cutlets. Keep this on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
14 **Saucy Kabab**	500-550g	Boiled Kheema - 500 g, Ginger-garlic-green chili paste - 1 tsp. each, Chopped onion - 1 ea, Red chili powder - 1 tsp., Cumin powder - ½ tsp., Garam Masala - 1 tsp., Salt as per your taste, Corn flour - 2 tbsp. For sauce : Mix vinegar - 1 tsp., Soya sauce - 1 tsp., Tomato sauce - 2 tbsp., Chili sauce - 1 tbsp.
	Recommendations	
	Mix kheema, all other ingredients and shape into kabab as you wish. Apply little oil, place this on high rack and cook. When beep, turn them over and press start. Coat kabab with sauce. Serve hot.	
15 **Sesame Chicken**	400-500g	Boneless chicken - 400 g (cut into pieces), Dry mango powder - 1 tsp., Red chili powder - 1 tsp., Turmeric powder - ½ tsp., Garam Masala - 1 tsp., Ginger-garlic paste - 1 tsp. each, Coconut oil - 2 tbsp., Rice flour - 1 tbsp., Salt as per your taste, Sesame seeds - 4~5, Coriander leaves - 1 tbsp.
	Recommendations	
	In a bowl add chicken, all the other ingredients except sesame seeds and mix well, let marinate for 2 hrs. at room temperature. Lift one piece at a time, roll in sesame seed so that it is fully covered. Place fish on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

Category/ Food	Serving Size	Ingredients
16 **Tandoori Chicken**	500-600g	Chicken - 500 g, Garlic paste - 1 tsp, Ginger paste - 1 tsp., Red chili powder - 1 tsp., Coriander, cumin powder - 1 tsp. each, Yogurt - 1 cup, Orange-red colour - 1 pinch, Corn flour - 2 tbsp., Salt to taste, Oil - 2 tbsp., Garnish with onion ring & lemon pieces
	Recommendations	
	In a bowl mix all ingredients except oil. Add chicken & mix well. Let it marinate for 2-3 hrs. in refrigerator. Place chicken on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with onion ring & lemon pieces. Serve hot.	
17 **Tandoori Mutton**	500-600g	Boneless Mutton - 500 g, Garlic paste - 1 tsp, Ginger paste-1 tsp., Red chili powder - 1 tsp., Coriander, cumin powder - 1 tsp. each, Yogurt - 1 cup, Orange-red colour - 1 pinch, Corn flour - 2 tbsp., Salt - to taste, Oil - 2 tbsp., Garnish with onion ring & lemon pieces
	Recommendations	
	In a bowl mix all ingredients except oil. Add mutton & mix well. Let it marinate for 2-3 hrs. in refrigerator. Place chicken on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with onion ring & lemon pieces. Serve hot.	
18 **Mutton Tikka**	400-450g	Mutton (cut into pieces) - 400 g, Thick yogurt - ½ cup, Chat Masala - 1 tsp., Ginger-garlic paste - 1 tsp. each, Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chili powder - 1 tsp., Salt as per your taste, Coriander leaves - 2 tbsp.
	Recommendations	
	Marinate mutton with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chili powder, mix it well & keep it in refrigerator for ½ hr. Roll it in semolina. Keep on metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

Category/ Food	Serving Size	Ingredients
19 **Fish Tikka Achari**	450-500g	Surmai fillets - 300 g (cut into 2" pieces), Lemon juice - 2 tbsp., Ginger-garlic paste - 1 tsp. each, Turmeric powder - ½ tsp., Kashmiri red chili powder - 2 tsp., Mustard seed powder - 1 tsp., Onion seeds powder - 1 tsp., Fenugreek seed powder - ½ tsp., Black salt - ½ tsp., Mustard oil - 2 tbsp., Yogurt whisked - 1 cup, Butter - 2 tbsp.
	Recommendations	
	Place the fish in a bowl, add salt, lemon juice, ginger-garlic paste, turmeric powder, chili powder, mustard seed powder, fenugreek seed powder, onion seed powder, mix it well & take it refrigerator for 2 hrs. Arrange the fish pieces and brush the oil on metal tray, put it on high rack and cook. When beep turn the pieces, apply little oil and press start. Serve hot.	
20 **Tandoori Chicken Chaat**	350-400g	Boneless Chicken - 250 g, Red chili powder - 1 tsp., Ginger-garlic paste - 1 tsp, Yoghurt - ½ cup, Salt to taste, Lemon juice - 1 tbsp., Garam masala - 1 tsp., Oil - 2tbsp., Small green, yellow, red capsicum seeded - 1 (thin strip), Onion - 1 (medisum size, sliced), Green chili - 2 (chopped), Chopped coriander - 2 tbsp., Chaat masala - 1 tsp.
	Recommendations	
	In microwave safe glass bowl take chicken with oil, ginger garlic paste yogurt, salt, lemon juice, garam masala. Mix it well & take it in refrigerator for 2 hrs. Preheat it in oven for 2000C. When beep put all this on metal tray, select menu and cook. After done, add all other ingredients, mix it well, garnish with corriender.	

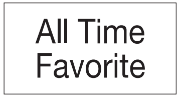
USING THE ALL TIME FAVORITE FEATURE

The 20 All time favorite features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You simply select the programme.

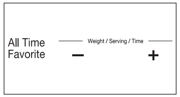
Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

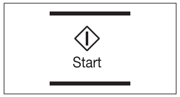
1. Press the **All time favorite** button.



2. Select the Item by pressing **All time favorite** button or **(+) and (-)** button



3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">1
Chicken a'la Kiev</td><td>550-600g</td><td>Boneless chicken - 500 g, French beans - 18~20 (cut into 1 piece), Carrots - 2 (medium size, cut into 1 piece), Sticky celery - 2 (chopped), Capsicums - 2 (cut into ¼" pieces), Milk - ½ cup, Maida - 2 tbsp., Pepper - 1 tsp., Mustard powder - 1tsp., Salt - 1tsp., Grated cheese(Amul) - 4 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl mix chicken, carrots, celery, french beans, 2-3 tbsp water, cover it and cook. When beep add all ingredients and press start. Add grated cheese. Garnish with parsley or coriander.</td></tr>
<tr><td rowspan="3">2
Poulet a'la Burgundy</td><td>600-650g</td><td>Boneless chicken-500 g, Oil - 2 tbsp., Garlic - 3~4 flakes(minced), Spring onions - 3~4 (chopped), Celery - 2~3 sticks (chopped), Tej patta (bay leaf) -1, Red wine - ¼ cup, Flour(maida) - 2 ½ tbsp., Ajwain - ½ tsp(powdered), Pepper powder - 1 tsp., Salt - 1 tsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl mix chicken with oil, garlic, chopped spring onions, bay leaf, celery and cook. When beep in another dish take flour, all ingredients, chicken and cook. Sprinkle spring onion greens on top and serve hot with garlic bread.</td></tr>
<tr><td rowspan="3">3
Chicken & Mushroom Gratin</td><td>500-550g</td><td>Boneless chicken - 200 g (cut into bite size pieces), Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida (flour) - 2 tbsp., Salt - 1 tsp., Pepper - 1tsp., Rum or sherry (optional) - 1tsp., Cream - 100 g (½ cup), Water - ½ cup, some chopped celery or coriander leaves for garnishing</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe plate butter, maida and cook. When beep, add chicken, all other ingredients and press start. Sprinkle chopped celery or coriander and serve hot.</td></tr>
<tr><td rowspan="3">4
Meat Loaf</td><td>500-550g</td><td>Keema - 500 g(Meanced meat), Curd - 3/4 cup, 2 eggs, Garlic paste - 1 tsp., Ginger paste - 1 tsp., Garam masala powder - 1 tsp., Lemon juice - 2 tbsp., Chopped coriander leaves - 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp. (adjust to taste), Bread slices - 3 pieces (soaked in water, squeezed & crumbled) For sauce : Maida - 1 tsp., Mustard powder - ½ tsp., Worcestershire sauce - 1 tbsp., Tomato sauce - 1 tbsp., Chili sauce - 1 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">Mix all ingredients given under loaf. Grease the dish & put keema in it and cook. To the juices, add all ingredients given under sauce. When beep, pour the sauce on a loaf and put on high rack and press start. Serve with sauce & decorate with coriander.</td></tr>
<tr><td rowspan="3">5
Thai Chicken</td><td>900g</td><td>For green paste : Green chillies - 6~8, Spring onions - 3ea(chopped along with the green part), Lemon grass leaves - 4(optional), Ginger - 2” piece, Coriander leaves - 3 tbsp. For main dish : Boneless chicken - 700~800 g(cut into pieces), Coconut milk - 1 ½ cups, Salt - 1½ tsp., Jaggery - a tiny piece, Coriander powder - 1 tbsp., Cumin powder - 1 tbsp., Oil - 2 tbsp.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In grinder prepare green paste. Churn grated one coconut in mixer.
In microwave safe glass bowl add chicken, oil and cook. When beep, add salt jaggery and coconut milk. Mix well and press start.</td></tr>
<tr><td rowspan="3">6
Chicken Pulao</td><td>600-700g</td><td>Basmati rice - 1½ cup, Boneless chicken - 4 pieces (2 legs & 2 thighs or 2 legs & 2 breasts), Onions - 2 (medium size, sliced thinly), Cloves - 4, Cinnamon - 1", Black cardamom - 2, Pure ghee - 3 tbsp., Chopped tomatoes - 2, Salt - 2 tsp., Garam masala - 1tsp., Red chili powder - 1 tsp., Garlic paste - 1tsp., Ginger paste - 1 tsp., Water -2 ½ cups.</td></tr>
<tr><th colspan="2">Recommendations</th></tr>
<tr><td colspan="2">In microwave safe glass bowl add ghee onion, black cardamom and cook. When beep, add rice chicken, tomatoes, salt, garam masala, red chillies, garlic, ginger paste, water. Mix well and press start. Serve hot.</td></tr>
</table>

Category/ Food	Serving Size	Ingredients
7 **Keema Pulav**	350-400g	Keema - 200 g, Basmati Rice - 1 cup, Ghee - 4 tbsp, Cloves - 5 laung, Green cardamoms (broken) - 4, Ginger paste - 1tbsp., Cinnamon - 1" piece, Bay leaf - 1, Onion - 1 (sliced thinly), Red chili powder - 1 tsp., Salt - 1tsp., Garam masala - 1 tsp.
	Recommendations	
	In microwave safe glass bowl add ghee onion, black cardamom and cook. When beep, add rice chicken, tomatoes, salt, garam masala, red chillies, garlic, ginger paste, water. Mix well and press start. Serve hot.	
8 **Mutton Malai Kofta**	650-700g	Keema - 500 g, Ginger paste - 1 tbsp., Green chilies finely - 3~4(chopped), Garam masala - 1 tsp., Bread slices - 3, Egg - 1, Salt - 1¼ tsp., Fresh coriander leaves - ¼ cup(chopped), coriander-for garnishing For tomato sauce : tomatoes - 5 ea, Ginger - 2 ½”, Salt - 1 tsp., Red chili powder - 1 tsp., Cumin powder - 1 tsp., Cream - 1 cup, Orange red colour - 1 pinch
	Recommendations	
	Mix tomato sauce, cream & orange colour and keep aside. To make koftas, soak bread in water, squeeze and crumble. Mix all ingredients of kofta with bread and make into balls and cook. When beep put koftas in sauce mixture and press start.	
9 **Spinach, Corn & Chicken in Ginger Sauce**	600-650g	Boneless chicken - 250 g, Spinach - 250 g (remove stem & tear each leaf into 2-3 pieces), Frozen corn kernels - ½ cup, Ginger paste - ½ tbsp., Salt & pepper powder - each ¾ tsp., Corn flour paste - 2 tbsp.(dissolve in ¼ cup of water), Oil - 2 tbsp. For sauce : Tomato sauce - 2 tbsp., Tomato puree - ½ cup, Soya sauce - 1tsp., Sugar - ½ tsp., Ajinomoto - ¼ tsp., Tomato - ½ cut(into 4 pieces)
	Recommendations	
	Take spinach leaves in a large bowl, add corn flour paste to it and cook. When beep, add oil, chicken in small pieces, ginger paste, corn flour paste, spinach mixture, all other ingredients and mix it well and press start. Mix it well & serve hot.	
10 **Chicken Chowmein**	350-400g	Boiled Chicken - 100 g, Noodles - 100 g, Onion - 1 ea(cut into thin slices), Capsicum - 1 ea (shredded into thin strips), Carrot - 1 ea (matchsticks size), Cabbage - 1 cup (shredded), Salt - ¾ tsp., White Pepper - 1 tsp., Sugar - 1 pinch, Ajinomoto - ¼ tsp., Soya sauce - 1~2 tsp., Vinegar - ½ tbsp., Chili sauce - 1 ½ tsp., Oil - 2 tbsp., Water - 3 cups
	Recommendations	
	Make the noodles by adding water, salt, oil, mix it well and cook. When beep spread on a greased tray to cool. In a microwave safe glass bowl add all other ingredients with chicken, mix well and press START. After done add noodle, mix well and serve hot.	
11 **Chicken with Sweet & Sour vegetables**	400-450g	Boneless Chicken - 200 g, Pineapple juice - ½ cup, Baby corns (cut into lengthwise) - 3~4, Broccoli/ cauliflower florets - 4~5, Mushrooms - 3~4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chili paste - ½ tsp., Crushed garlic - 1 ½ tsp., Spring onion white - 2~3 cut into slices, Tomato ketchup - ¼ cup, Vinegar - 3 tbsp., Ajinomoto - ¼ tsp., Sugar - 4 tsp., Soya sauce - 1 tsp., Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp. (mixed in ¼ cup of water), Water - 2 cups
	Recommendations	
	In microwave safe bowl add water, pineapple juice, baby corn, florets & mushrooms and cook. When beep add chicken, all other ingredients, mix it well and press start. Serve hot.	

Category/ Food	Serving Size	Ingredients	Recommendations
12 Chicken in Thai Red curry	500-550g	Boneless chicken - 400 g, Kashmiri red chili - 4~5 dry, Onion - ½, Garlic - 8~10 flakes, Chopped ginger - 1 tsp., Lemon grass - 1, Coriander seeds - 1 ½ tsp., Cumin seeds - 1 tsp., Saboot kali mirch - 6, Soya sauce - ½ tsp., Lemon juice - 1 tbsp., Salt & sugar - each 1 tsp., Baby corns - 4~5, Small carrot - 1 ea, Cauliflower - ½ cup, Mushrooms - 2 ea, Basil leaves - 8~10, Coconut milk - 2 cups	Make fine paste of red chili, water. In microwave safe glass bowl add oil, red curry paste, onion, ginger-garlic paste and cook. When beep add coconut milk, all vegetables, all other ingredients with chicken and press start. Add salt, sugar, add basil leaves. Serve hot with steamed rice.
13 Chicken Pasta in tomato puree	450-500g	Boneless chicken - 150 g, Macaroni or pasta - 2 cups, Capsicum - 1 ea (cut into pieces), Tomato - 1 medium (cut into strips), Olive oil - 3 tbsp., Crushed garlic - 2 tsp., Tomato puree - 1 cup, Pepper - ½ tsp., Salt - 1 ¼ tsp., Oregano - ¾ tsp., Water - ½ cup, Cream - ½ cup, Water - 5 cups	In microwave safe glass bowl take oil add boneless chicken, macaroni, 4 cups of water and cook. When beep add all other ingredients, water as required and press start.
14 Chicken au gratin	400-450g	Boneless chicken - 250 g, White sauce - 2 cup, Butter - 2 tbsp., Salt - ¾ tsp., Pepper to taste, Tomato ketchup - 1 tbsp. Vegetables : Chopped French beans - 10~15, Carrots - 2 ea, Cauliflower - ½, Peas - ½ cup, Potato - 1 ea cut into pieces, Bottle gourd - ½ cup, Grated cheese - ¼ cup	In microwave safe glass bowl add butter, chicken, vegetables, ½ cup of water and cook. When beep mix all other ingredients, mix it well, prinkle cheese. Take it on high rack and press start. Serve hot.
15 Chicken in hot Garlic Sauce	500-550g	Boneless chicken - 250 g, Capsicum - 1 ea (cut into pieces), Oil - 3 tbsp., Garlic - 1 tbsp.(chopped), Dry red chili - 1 ea (cut into thin slices), Red chili paste - 1 tsp., Spring onion - 1 ea, Tomato ketchup - 3 tbsp., Red chili sauce - 1 tbsp., Soya sauce - 2 tsp., Vinegar - 1 tbsp., Pepper - ½ tsp., Sugar - ½ tsp., Corn flour - 4 tbsp. (dissolve in ½ cup of water)	In microwave safe glass bowl put chicken, capsicum, oil, chopped ginger-garlic, ½ cup of water and cook. When beep add all other ingredients, ¼ cup of water, cover it and press start.
16 Chicken with Tomato Rice	550-600g	Boneless chicken - 150 g, Soaked rice - 1 cup, Sprouted green gram - ½ cup, Finely chopped carrot - ½ cup, Finely chopped French beans - ½ cup, Oil - 2 tbsp., Peanuts - 3 tbsp., Cumin - ½ tsp., Slices of Onion - 1 small, Tomato puree - 4 tbsp., Tomatoes - 2 ea, Turmeric - 1 pinch, Garlic paste - ½ tsp., Garam Masala - ½ tsp, Salt - 1 tsp.	In microwave safe glass bowl take oil, add soaked rice, chicken, onion, sprouted green gram and cook. When beep add all other ingredients, 3 cups of water and press start. Serve hot.
17 Chilly Chicken Pizza	300-350g	Boiled Boneless chicken - 100 g (cut into pieces), Pizza base - 2 ea, Grated cheese - 150 g, Red chili paste - 1 tsp., Chopped onion & capsicum - ½ each, Soya sauce - 1 tsp., Vinegar - 1 tsp., Ajinomoto - 1 pinch, Salt & pepper - ½ tsp., Oregano - 1 tsp., Oil - 1 tbsp., Chopped Garlic flakes - 4 ea, Tomato puree - ½ cup, Tomato ketchup - 3 tbsp.	In microwave safe glass bowl take oil, chicken, red chili paste, chopped onion, capsicum, soya sauce, vinegar, ajinomoto, salt, pepper, oregano, chopped garlic, tomato puree, tomato ketchup. Take it in microwave 900W for 4min. Pre-heat the oven 220°C in convection mode. When beep, select menu, take pizza base, paste chicken mixture on low rack and press start. Serve hot.

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">18
Chicken Croquettes</td><td>500-550g</td><td>Chicken - 200 g, Oil - 1 tbsp., Butter - 1 tbsp., Chopped onion - ½, Green chili - 2 ea, Refined flour - 1 tbsp., Milk - ¼ cup, Bread crumbs - 2 tbsp., Red chili flakes - ¼ tsp., Salt - ½ tsp., Pepper - ¼ tsp., Water - ½ cup, White sauce - 1 cup, Mayonnaise for serving</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl add oil, onion, chicken and cook. When beep add all other ingredients and press start. Serve hot.</td></tr>
<tr><td rowspan="3">19
Crispy Chicken</td><td>450-500g</td><td>Chicken - 250 g, Beat in Egg - 1 ea, Salt - ¼ tsp., Red chili powder - ¼ tsp., Bread crumbs - ½ cup, Oil - 1-2 tbsp. For Marinade : Butter - 2 tbsp., Garlic paste - 2 tsp., Chili powder - 1 ½ tsp., Cumin seeds powder - 1 tsp., Coriander powder - 2 tsp., Cinnamon - 1 tsp., Salt - 1 ½ tsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">Marinated chicken with all marinade ingredients & put it in refrigerator for 1 hr. In microwave safe glass bowl add oil, marinated chicken and cook. When beep add all other ingredients and press start. Serve hot.</td></tr>
<tr><td rowspan="3">20
Chicken Sandwiches</td><td>3 ea</td><td>Boiled Chicken - 100 g, Oil - 1 tbsp., Bread slice - 6 ea, Butter - 1 tbsp., Onion - ½ (cut into slices), Mayonnaise - 5~6 tbsp., Pepper - ½ tsp., Oregano - ¾ tsp., Mustard - 1 tsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl mix all ingredients except bread slice. Apply this mixture to one bread slice and put other bread slice on it. Make a sandwich and take it in high rack and cook. When beep turn the side to make it golden in colour & and press start. Serve hot with tomato sauce.</td></tr>
</table>

USING THE INDIAN FAMOUS VARIETY FEATURE

The 20 Indian Famous Variety features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You simply select the programme.

✎ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

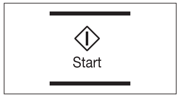
1. Press the **Indian Famous Variety** button.

Indian
Famous Variety

2. Select the Item by pressing **Indian Famous Variety** button or **(+) and (-)** button.

Indian
Famous Variety
Weight / Serving / Time
−
+

3. Press **Start** button.



The following table presents the various Indian Recipe Programmes, quantities, standing times and appropriate recommendations.

Category/ Food	Serving Size	Ingredients
1 Kheema kofta	450-500g	Keema - 250 g, Ginger-garlic paste - 1 tsp., Green chilies - 2 (chopped), Garam masala - ½ tsp., Salt - 3/4 tsp., Bread-crumbs - ½ cup, Fresh coriander leaves - 2 tbsp (chopped) For Creamy tomato sauce : Tomato puree - 1 cup, Chopped ginger - 1 tbsp., Salt - 3/4 tsp., Red chili powder - 3/4 tsp., Cumin powder - 1 tsp., Cream - ½ cup, Orange red colour - 1 pinch
	Recommendations	
	In microwave safe glass bowl take kheema, ginger-garlic paste, garam masala, chopped green chilies, salt, make a kofta and cook. When beep add creamy tomato sauce material, kofta and press start. Serve hot with coriander leaves.	
2 Mutton Tetrazini	500-550g	Mutton - 250 g, Spaghetti - 100 g, Oil - 2 tbsp., Green capsicum - 1 small sized, Red capsicum - 1 small sized, Yellow capsicum - 1 small sized, Mushrooms - 4~5, Onion - 1 large sized, Garlic - 5-6 cloves, Basil Leaves - 5~6, Tomatoes - 4 medium size, Olive oil - 4 tbsp., Pepper powder - ½ tsp., Salt to taste, Grated Cheese - 1/3 cup
	Recommendations	
	In microwave safe bowl mix oil, salt, mutton, 1 cup of water, cover it and cook. When beep add chopped capsicum, mushroom, onion, garlic, basil, tomato, pepper powder, salt, grated cheese and press start. Serve hot.	
3 Mutton Kurma	800-850g	Boneless Mutton - 600 g, Cashewnuts - ½, chopped Green chillies - 2~3, Fresh coriander leaves - 1 few sprigs, Yogurt - 1 cup, Ginger-garlic paste - 2 tsp., Red chili powder - 1 tsp., Coriander powder - 2 tsp., Salt to taste, Oil - 2 tbsp, Bay leaf - 1, Cloves - 4~5, Green cardamom - 4~5, Green cardamoms - 4~5, Garam masala powder - 1 tsp., White pepper powder - ¼ tsp., Fresh cream - 1/3 cup
	Recommendations	
	In microwave safe glass bowl add oil, boneless mutton, green chili, cloves, green cardamom, garama masala, white pepper powder, ginger-garlic paste, 1 cup of water and cook. When beep add all other ingredients, mix it well and press start.	
4 Mutton Mirchi	800-900g	Boneless Mutton - 600 g, Cashewnuts - ½ cup, Green chillies - 2~3, Fresh coriander leaves - 1 few springs, Yogurt - 1 cup, Ginger-garlic paste - 2 tsps., Red chilli powder - 1 tsp., Coriander powder - 2 tsp., Salt to taste, Oil - 2 tbsp., Bay leaf - 1, Cloves - 4~5, Green cardamoms - 4~5, Garam masala powder - 1 tsp, White pepper powder - ¼ tsp., Fresh cream - 1/3 cup
	Recommendations	
	Make a paste of green chili, coriander and spring onion. In microwave safe glass bowl add oil, boneless mutton, green paste, ½ cup of water and cook. When beep add all other ingredients and press start.	

Category/ Food	Serving Size	Ingredients
5 Butter Keema	700-800g	Keema - 500 g, Lemon juice - 1 tsp., Kashmiri red chilli powder - 1 tsp., Salt to taste For marination : Yogurt - 1 cup, Salt to taste, Ginger paste - 2 tbsp, Garlic paste - 2 tbsp., Lemon juice - 2 tbsp., Garam masala powder - 1 tsp., Mustard oil - 2 tbsp. For gravy : Green chilies - 2, Dried fenugreek leaves - ½ tsp., Butter - 2~3 tbsp., Bay leaves - 2, Pepper corns - 10, Cinnamon - 2” stick, Green cardomums - 5 cloves, Ginger paste - 1 tsp., Garlic paste - 1 tbsp., Tomato puree - 2 cups, Red chili powder - 1 tbsp., Garam masala powder - ½ tsp., Salt to taste, Honey - 2 tbsp, Fresh cream - ½ cup
	Recommendations	
	Marinate kheema with all marination ingredients and take it in refrigerator for 1 hr. In microwave safe glass bowl add marinated kheema, gravy mixture, red chili powder, salt and cook. When beep add lemon juice, ¼ cup of water, mix it well and press start. Serve hot.	
6 Mutton & Mushroom in hot Tomato Sauce	700-750g	Boneless Mutton - 500 g, Chopped mushrooms - 10~12, Chopped spring onions - 3~4, Chopped garlic - 5 cloves, Red chili (crushed) - 1 tbsp., Pepper corns - 5~6, Chopped tomato - 1 large size, Butter - 2 tbsp., Salt to taste, Tomato - 3/4 cup, Honey - 2 tsp., Dried oregano - ¼ tsp.
	Recommendations	
	In microwave safe add butter, mutton, 1 cup of water and cook. When beep add all other ingredients and press start. Serve hot.	
7 Bombay Prawn	700-750g	Prawns - 500 g, Ginger-garlic - each 1 tsp., Cumin seeds - 1 tsp., Red chilies whole - 12~15, Cloves - 7~8, Cinnamon - 2 inch stick, Mustard seeds - 1 tsp., Vinegar - 4 tbsp., Chopped Onions - 2 medium size, Chopped tomato - 4 medium size, Oil - ½ cup, Sugar - 2 tbsp., Salt to taste
	Recommendations	
	In microwave safe glass bowl take oil, chopped onion, chopped tomato, cumin seeds, ginger-garlic paste, cloves, cinnamon, cumin seeds, mustard seeds, chili, prawns and cook. When beep add vinegar, salt, sugar, mix it well and press start. Serve hot.	
8 Prawns in Thai Red Curry Sauce	350g	Prawns - 250 g, Oil - 2 tbsp, Lemon - 1 tsp., Soy sauce - 1 tsp., Grind coconut - 1 cup, Fresh basil leaves - 6~8 For red curry paste : Onion - 1 medium size, Garlic - 4 cloves, Red chillies whole - 8~10, Lemon grass stalk - 4” piece, Coriander seeds - 2 tsp., Cumin seeds - 1 tsp., Pepper corns - 6, Salt to taste
	Recommendations	
	In microwave safe glass bowl take oil, ginger garlic, prawns, basil leaves and cook. When beep add coconut, red curry paste. Mix it well and press start. Serve hot.	
9 Chicken Vindaloo	650-700g	Boneless Chicken - 500 g (cut into pieces), Dry red chilies - 6~7, Vinegar - 3 tbsp., Chopped Onion - 2 ea, Garlic & ginger paste - each 1 tsp., Tomato puree - ¼ cup, Potato - 1 ea, Oil - 3 tbsp., Stick cinnamon - 2", Cumin powder - 1 tsp., Turmeric powder - ½ tsp., Salt - 1 ½ tsp., Water - ½ cup
	Recommendations	
	In microwave safe glass bowl take oil, stick cinnamon, turmeric powder, garlic-ginger paste, chopped onion, chicken and cook. When beep add potato, tomato puree, cumin powder & half cup of water. Mix it well and press start. Serve hot.	

<table>
<tr><th>Category/ Food</th><th>Serving Size</th><th>Ingredients</th></tr>
<tr><td rowspan="3">10
Dum Chicken Kali Mirch</td><td>600-650g</td><td>Chicken - 400g(cut into 8 pieces)
Marinade : Thick yogurt - ½ cup, Almonds - 8~10 (ground to powder), Ginger-garlic paste - 1 tbsp., Oil - 1 tbsp., Red chili powder - ½ tsp., Salt - 3/4 tsp., Garama masala powder - ½ tsp.
Other ingredients : Oil - 3 tbsp., Peppercorns - ½ tsp., Onion paste - 2 ea, Coriander powder - 1 tsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil, chicken & marinated ingredients. Mix it well & keep it in refrigerator for 1 hr. and cook. When beep mix it well and press start. Serve hot.</td></tr>
<tr><td rowspan="3">11
Bengali Fish Curry</td><td>400-450g</td><td>Fish - 300 g (cut into 1½” flat pieces), Lemon juice - 1 tbsp, Salt - ½ tsp., Turmeric - ½ tsp., Oil - 4 tbsp., Chili powder - ¼ tsp, Chopped coriander - 1 tsp., Water - 1 cup Mustard paste (grind) : Yellow mustard - 4 tsp., Dry red chilies deseed - 2 ea, Finely chopped onion - 1, Salt - ¼ tsp., Water to grind - 2~3 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil, fish, lemon juice, chili powder, turmeric powder, salt and cook. When beep add mustard paste, one cup of water. Mix it well and press start. Serve hot with rice.</td></tr>
<tr><td rowspan="3">12
Chicken Sirka ka Pyaz</td><td>600-650g</td><td>Boneless chicken - 500 g(1" pieces)., Chopped onion - 3 ea, Vinegar - ½ cup, Black cumin - 1 tsp., Crushed cloves - 4, Cardamom Seeds crushed - 3, Chopped garlic -ginger - 1 tsp., Chopped tomato - 2 ea, Green chili - 1, Chopped mint - ¼ cup, Coriander - ¼ cup, Salt - 1 tsp., Garam masala - ½ tsp., Red chili powder - ½ tsp., Turemeric powder - ¼ tsp., Oil - 3 tsp., Cream -2tbsp., Water - 1 cup</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take oil, chicken, chopped onion, vinegar, black cumin, crushed cardamom seeds, chopped garlic ginger, green chili and cook. When beep add all other ingredients with water. Mix it well and press start. Serve hot.</td></tr>
<tr><td rowspan="3">13
Badami Tangri</td><td>550-600g</td><td>Drumsticks - 5 (500 g chicken legs)
First marinade :
Lemon juice - 2 tbsp., Oil - 1 tbsp., Salt - ½ tsp., Red chili powder - ½ tsp.
Second Marinade : Yogurt - ½ cup, Oil - 2 tbsp., Ginger-garlic paste - 2 tbsp., Almonds ground to powder - 8~10, Thick cream - ¼ cup, Corn flour - 1 tbsp., Salt - 3/4 tsp., Chopped coriander - 2 tbsp., Dry fenugreek leaves - 2 tsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take drum stick & add 1st marinade material, mix it well & keep it in refrigerator for 1 hr. After 1 hr. take 2nd marinatde & keep it in refrigerator for 1 hr. Arrange drum stick in metal tray. Apply little oil & place it on high rack and cook. When beep turn it and press start. Serve hot.</td></tr>
<tr><td rowspan="3">14
Mahi Fish Tikka</td><td>650-700g</td><td>Surmai - 500 g(cut into pieces), Gram flour - 3 tbsp., Lemon juice - 1 tbsp.
First marinade : Vinegar or lemon juice - 2 tbsp., Red chili powder - ½ tsp., Salt - ¼ tsp., Second marinade : Yogurt - ½ cup, Carom seeds - ½ tsp., Ginger-garlic paste - 2tsp., Garam masala - ½tsp., Salt - 1 tsp., Pepper - ½ tsp., Corn flour - 1 tbsp.</td></tr>
<tr><td colspan="2">Recommendations</td></tr>
<tr><td colspan="2">In microwave safe glass bowl take fish & add 1st marinade material, mix it well & keep it in refrigerator for 1 hr. After 1 hr. take 2nd marinade & keep it in refrigerator for 1 hr. Roll out in gram flour. Arrange fish in metal tray. Apply little oil and place it on high rack and cook. When beep turn it and press start. Serve hot.</td></tr>
</table>

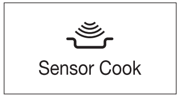
Category/ Food	Serving Size	Ingredients
15 Chicken hot & Sour Soup	350-400g	Chicken - 100 g(cut into 2-3 pieces), Water - 4 cups, Salt as per your taste. Other ingredients : Oil - 1 tbsp., Crushed garlic -3/4 tsp., Red chili paste - ½ tsp., Chopped cabbage - 2 tbsp., Grated carrot - 2 tbsp., 1 Chicken soup cubes crushed, Sugar - 1 tsp., Pepper - ¼ tsp. Soya sauce - ½ tsp., Tomato ketchup - 1 tbsp., White vinegar - 1 tbsp., Corn flour (dissolve ¼ cup of water) - 4 tbsp.
	Recommendations	
	In microwave safe glass bowl take chicken, water, salt and cook. When beep add all other ingredients and press start. Serve hot.	
16 Schejwan Prawns	450-500g	Prawns - 200 g, Red chili paste - 2 tbsp, Tomato sauce - 4 tbsp., Soya sauce - 1 tbsp., Ajinomoto - ¼ tsp., Sugar - 2 tsp., Salt as per your taste, Water - 1 cup, Oil - 2 tbsp., Pepper powder - ¼ tsp., 1" ginger chopped, Garlic - 5~6 (chopped), Green chili - 1 tsp., Spring onion - 2 tbsp. (chopped), Water - ½ cup, Corn flour - 2 tbsp. (dissolve in 1 cup water), Vinegar - 1 tbsp.
	Recommendations	
	In microwave safe glass bowl take prawns, ginger, garlic, green chili, water and cook. When beep add all other ingredients. Mix it well and press start.	
17 Chicken with sweet & sour vegetables	600-650g	Boneless Chicken - 500 g, Pineapple juice - ½ cup, Baby corns (cut into lengthwise) - 3~4, Broccoli/cauliflower - 4~5, Mushrooms - 3~4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chili paste - ½ tsp., Crushed garlic - 1 ½ tsp., Spring onion white - 2-3 (cut into slices), Tomato ketchup - ¼ cup, Vinegar - 3 tbsp., Ajinomoto - ¼ tsp., Sugar - 4 tsp., Soya sauce - 1 tsp., Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp. (mixed in ¼ cup of water)
	Recommendations	
	In microwave safe glass bowl add 1 ½ cups water, pineapple juice, baby corn, florets, mushrooms and cook. When beep add chicken, all other ingredients. Mix it well and press start. Serve hot.	
18 Mutton Mint shorba	550-600g	Boneless Mutton - 300 g (cut into pieces), Mint leaves - 25~30 (rawly chopped), Olive oil - 1 tbsp., Cumin seed powder - 1 tsp., Chopped onion - 1 ea, Chopped garlic - 1 tsp., Red chili flakes - ¼ tsp., Cinnamon powder - ½ tsp., Green cardamom - 1 ea, Chopped tomato - 2 ea, Salt & pepper powder as per your taste, Coconut milk - ½ cup, Water - 4 cups
	Recommendations	
	In microwave safe glass bowl add boneless mutton, olive oil, tomato, onion and cook. When beep add all other ingredients and press start. Serve hot.	
19 Chicken Barley Soup	600-700g	Chicken pieces - 200 g, Barley - ½ cup, Bay leaf - 1 ea, Crushed peppercorns - 5~6 ea, Chopped onion - 1 ea, Celery stick - 2 tbsp., Butter - 2 tbsp., Salt and pepper powder as per your taste, Corn flour - 1 tbsp.(dissolve in ½ cup of water), Water - 6 cups, Chopped parsley - 1 tbsp. for garnish
	Recommendations	
	Soak the barley in 2 cups of water for 2 hrs. In microwave safe deep glass bowl, take barley, chicken, onion and press start. When beep add all other ingredients, mix it well and press start. Serve hot with chopped parsley.	
20 Chicken in Noodle Soup	550-600g	Noodles - 200 g, Boneless Chicken – 200 g, Water - 4 cups, Fresh red chilies - 2 ea (sliced), Soya sauce - 2 tbsp., Chopped onion - 1 ea, White pepper powder& salt as per your taste, Fresh basil leaves - 10~12, Chopped Coriander leaves - 2 tbsp., Chopped spring onion - 2 tbsp., Sugar as per your taste, Oil - 2 tbsp.
	Recommendations	
	In microwave safe glass bowl add chicken, onion, oil, 1 cup of water and cook. When beep add all other ingredients and press start. Serve hot, garnish with coriander leaves and spring onion.	

USING THE SENSOR COOK FEATURE

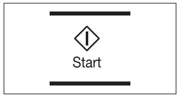
The Eight Sensor Cook features include/provide pre-programmed cooking times.
You do not need to set either the cooking times or the power level.
You can adjust the Sensor Cook category by turning the dial knob.
First, place the food in the center of the turntable and close the door.

Use only dishes that are microwave-safe.

1. Select the type of food that you are cooking by pressing the **Sensor Cook** (♨) button one or more times. (Refer to the table on the side).



2. Press the **Start** button.



Result : Cooking starts. When it has finished.
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Use only recipients that are microwave-safe.

If the inside temperature is over the 60 °C, Display shows “hot” and cooling fan will operate for 3 minutes. You can’t use sensor cook button temperarily until oven get cool to a desired temperature for sensor safe mode.

If the door is opened or press the Stop/Eco button during this operation, “E-15” will be displayed. At that time, press the Stop/Eco button one more, “E-15” will disappear.

SENSOR COOK SETTING

The following table presents 8 Sensor Cook Programmes. It contains its recommended weight range per item, standing times after cooking and appropriate recommendations. After you start the programme cooking times and power levels are calculated automatically. The cooking process is controlled by the sensor system for your convenience.
Use oven gloves while taking out!

Code	Food	Serving size	Standing time (min.)	Recommendations
1	**Drinks (coffee, milk, tea, water with room temperature)**	150-250 g (1 cup or 1 mug)	1-2	Pour the liquid (room-temperature) into ceramic cup or mug. Reheat uncovered. Place in the centre of turntable. Leave them to stand in the oven. Stir drinks before and after standing time. Be careful while taking the cup out (see safety instructions for liquids).
2	**Broccoli florets**	200-500 g	1-2	Rinse and clean fresh vegetables, such as broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for broccoli as well as sliced courgette, egg plant, pumpkin or pepper.

Code	Food	Serving size	Standing time (min.)	Recommendations
3	**Sliced carrots**	200-500 g	1-2	Rinse and clean fresh vegetables, such as carrots and cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for sliced carrots as well as cauliflower florets or turnip cabbage.
4	**Jacket potatoes**	200-800 g	2-3	Rinse and clean potatoes, each 200 g. Brush with olive oil and pierce skin with a fork. Put in a circle on the low rack. Set rack on turntable.
5	**Frozen pizza**	300-500 g	-	Put frozen pizza on the low rack.
6	**Frozen lasagna**	400-800 g	3-4	Put frozen lasagne into a suitable sized ovenproof dish. Set dish on low rack.
7	**Chicken pieces**	200-700 g	2-3	Brush chilled chicken pieces with oil and spices. Put skin-side down on the low rack. Turnover, as soon as the oven beeps. Push start button to continue process.
8	**Roast chicken**	1.0-1.2 kg	4-5	Brush chilled chicken with oil and spices. Put breast-side down, in the middle of the low rack. Turnover, as soon as the oven beeps. Push start to continue process.

Auto sensor cooking instructions

The Auto Sensor allows you to cook your food automatically by detecting the amount of gases generated from the food while cooking.

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.
- The More/Less function pad is used to increase or decrease cooking time. You should use this function to adjust the degree of cooking to suit your personal taste. Utensils & Cover For Sensor Cooking.
- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Utensils & Cover for sensor cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Important

- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It its not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth. This oven is designed for household use only.

MULTISTAGE COOKING

Your microwave oven can be programmed to cook food in up to three stages (the Convection, Microwave+Convection and Fast Preheat mode can not be used in Multistage cooking). Example: You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in three stages:

- Defrosting
- Microwave cooking for 30 minutes
- Grill for 15 minutes

☛ Defrosting must be the first stage. Combination and Grill can only be used once during the remaining two stages. However microwave can be used twice (at two different power levels).

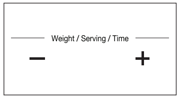
1. Press the **Power Defrost** button.

Power
Defrost

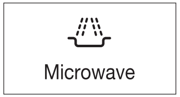
2. Select the type of food that you are cooking by pressing the **Power Defrost** button.

Power
Defrost

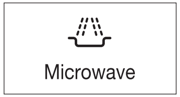
3. Set the weight by press the **(+) and (-) button** the appropriate number of times. (1800 g in the example)



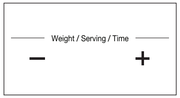
4. Press the **Microwave** ( ) button.



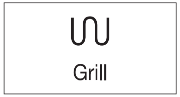
5. Set the microwave power level by pressing the **Microwave** ( ) button to select the appropriate **Power Level** (450 W in the example).



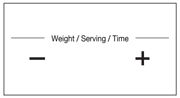
6. Set the cooking time by pressing **(+) and (-)** button. (30 minutes in the example).



7. Press the **Grill** (ɯ) button.

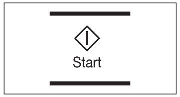


8. Set the cooking time by pressing **(+) and (-)** button.



9. Press **Start** button.

   Result: Cooking Start/+30s:
   - When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

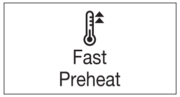


FAST PREHEATING THE OVEN

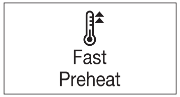
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.
Check that the heating element is in the correct position for type of cooking that you require.

1. Press the **Fast Preheat** (🌡) button.

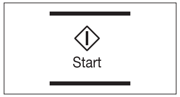
   Result: The following indications are displayed:
   220 °C (temperature)



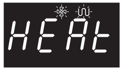
2. Press the **Fast Preheat** (🌡) button one or more times to set the temperature. (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



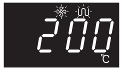
3. Press the **Start** button.



   Result: The oven is preheated to the requested temperature.
   - The display times are 8 seconds for the selected cooking mode and 2 seconds for the preset temperature in sequence.
     Ex) In fast preheat mode at 200 °C



(displayed for 8 seconds)



(displayed for 2 seconds)

   - Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
   - After 10 minutes, the beeps 4 times and the operation stops.

In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

If you would like to know the current temperature of oven cavity, press **Fast Preheat** (🌡) button.

COOKING BY CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 220 °C in eight preset levels. The maximum cooking time is 90 minutes.

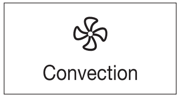
☛ If you wish to Fast Preheat the oven, see page 57.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

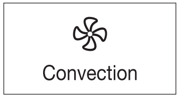
Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

1. Press the **Convection** (✣) button.

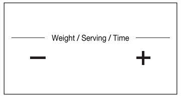
   Result: The following indications are displayed:
   ✣ (convection mode)
   220 °C (temperature)



2. Press the **Convection** (✣) button once or more times to set the temperature. (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)

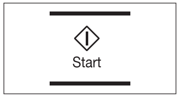


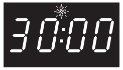
3. Set the cooking time by press the **(+) and (-)** button.



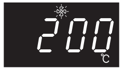
4. Press the **Start** button.

   Result: Cooking starts:
   - The display times are 8 seconds for the preset cooking time and 2 seconds for the preset temperature in sequence.
     Ex) 30 minutes of cooking time at 200 °C





(displayed for 8 seconds)



(displayed for 2 seconds)

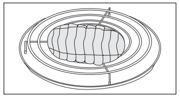
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✎ If you would like to know the current temperature of oven cavity, press **Fast Preheat** button.

CHOOSING THE ACCESSORIES

Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for convection cooking; don’t use plastic containers, dishes, paper cups, towels, etc.



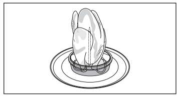
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 63.

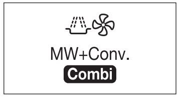
SPIT-ROASTING

The roasting spit is useful for barbecue cooking, as you do not need to turn the meat over. It can be used for combined microwave and Convection cooking.

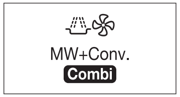
Make sure that the weight of the meat is evenly distributed on the spit and that the spit rotates freely.
Always use oven gloves when touching the recipients in the oven, as they will be very hot.



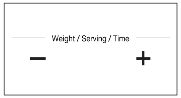
1. Push the roasting spit through the centre of the meat.
   Example: Push the spit between the backbone and breast of a chicken.
   Place the spit on its stand and place the stand onto the glass bowl and the glass bowl onto the turntable. To help brown the meat, brush it with cooking oil.



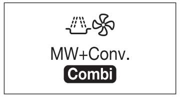
2. Press the **Microwave+Convection** ( ) button.



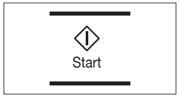
3. Select the temperature by pressing the **Microwave+Convection** ( ) button.



4. Set the cooking time by press the **(+) and (-)** button.
   - The maximum cooking time is 60 minutes.



5. Set the appropriate power level by pressing the **Microwave+Convection** ( ) button.



6. Press **Start** button.

   Result: Cooking starts and the spit rotates.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

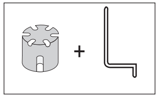
7. When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.

USING THE VERTICAL MULTI-SPIT

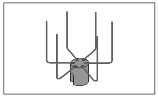
MULTI-SPIT FOR KEBAB

Using the multi-spit with 6 kebab skewers you can easily barbecue meat, poultry, fish, vegetables (like onions, peppers or courgettes) and fruit which have been cut into pieces.

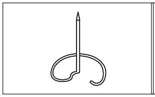
You can prepare the above food with the kebab skewers by using convection or combination mode.



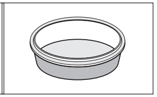
Coupler Barbecue, Skewer



Multi-Spit



Roasting-Spit



Glass Bowl

USE OF THE MULTI-SPIT WITH KEBAB SKEWERS

1. For preparing kebabs with the multi-spit use the 6 skewers.
2. Put the same amount of food on each skewer.
3. Place the roasting-spit into the glass bowl and insert the multi-spit into it.
4. Put the glass bowl with the multi-spit in the centre of the turntable.

Make sure that the grill heating element is in the right position at the back wall of the cavity and not at the top before starting the grilling process.

REMOVING THE MULTI-SPIT FROM THE OVEN AFTER GRILLING.

1. Use oven gloves for taking for glass bowl with the multi-spit out of the oven, because it will be very hot.
2. Remove multi-spit out of the spit stand by using oven gloves as well.
3. Carefully remove the skewers and use a fork for removing the food pieces from the skewers.

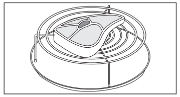
The multi-spit is not suitable for cleaning in the dishwasher.
Therefore clean it with warm water and washing up liquid by hand.
Remove the vertical multi-spit from the oven, after use.

GRILLING

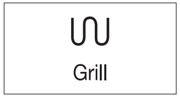
The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

1. Open the door and place the food on the rack.



2. Press the **Grill** () button.

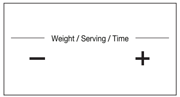


Result: The follwing indications are displayed:
(grill mode)

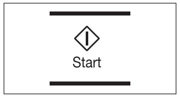
- You cannot set the temperature of the grill.

3. Set the grilling time by press the **(+) and (-)** button.

- The maximum grilling time is 60 minutes.



4. Press the **Start** button.



Result: Grilling starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

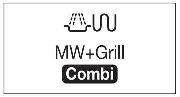
COMBINING MICROWAVES AND THE GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

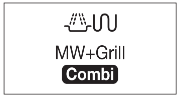
1. Press the **Microwave + Grill** () button.



Result: The following indications are displayed:
(microwave & grill combi mode)
600 W (output power)

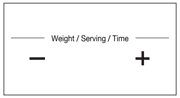
2. Select the appropriate power level by pressing the **Microwave + Grill** () button until the corresponding output power is displayed (300-600 W).

- You cannot set the temperature of the grill.

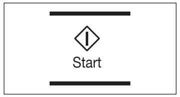


3. Set the cooking time by press the **(+) and (-)** button.

- The maximum cooking time is 60 minutes.



4. Press the **Start** button.



Result:

- Combination cooking starts.
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

COMBINING MICROWAVES AND CONVECTION

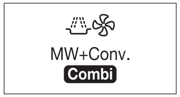
Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.
Many foods can be cooked in combination mode, particularly:

- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can get better cooking and browning, if you use the low rack.

Open the door. Place the food on the turntable or on the low rack which should then be place on the turntable. Close the door.

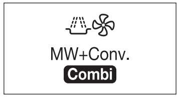
1. Press the **Microwave+Convection** ( ) button.



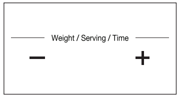
Result: The following indications are displayed:

	(microwave & convection combi mode)
600 W	(output power : switches to the following temperature mode in 2 seconds)
220 °C	(temperature)

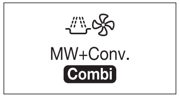
2. Select the temperature by pressing the **Microwave+Convection** ( ) button.
(Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



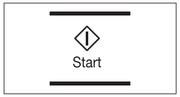
3. Set the cooking time by **pressing the (+) and (-)** button.
   - The maximum cooking time is 60 minutes.



4. Set the appropriate power level by pressing the **Microwave+Convection** ( ) button until the corresponding output power is displayed (600, 450, 300, 180, 100 W).

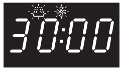


5. Press the **Start** button.

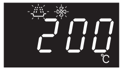


Result:

- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- The display times are 8 seconds for the preset cooking time and 2 seconds for the preset temperature in sequence.
Ex) 30 minutes of cooking time at 200 °C



(displayed for 8 seconds)



(displayed for 2 seconds)

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

If you would like to know the current temperature of oven cavity, press **Fast Preheat** (Fast) button.

COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended**
✓✗ **: Use caution**
✗ **: Unsafe**

COOKING GUIDE

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Spinach	150 g	600 W	5-6	2-3	Add 15 ml (1 tbsp.) cold water.
Broccoli	300 g	600 W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	600 W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green beans	300 g	600 W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed vegetables (carrots/peas/ corn)	300 g	600 W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed vegetables (chinese style)	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White rice (parboiled)	250 g	900 W	15-16	5	Add 500 ml cold water.
	375 g		17½-18½		Add 750 ml cold water.
Brown rice (parboiled)	250 g	900 W	20-21	5	Add 500 ml cold water.
	375 g		22-23		Add 750 ml cold water.
Mixed rice (rice + wild rice)	250 g	900 W	16-17	5	Add 500 ml cold water.
Mixed corn (rice + grain)	250 g	900 W	17-18	5	Add 400 ml cold water.
Pasta	250 g	900 W	10-11	5	Add 1000 ml hot water.

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 g 500 g	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	250 g	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250 g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	250 g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250 g	4-4½	3	Cut leeks into thick slices.
Mushrooms	125 g 250 g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Onions	250 g	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250 g	4½-5	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	250 g	5½-6	3	Cut turnip cabbage into small cubes.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance.
In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns.
Use the power levels and times in the next table as a guide lines for reheating.

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600 W	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300 W	30-40 sec. 1 min. to 1 min. 10 sec.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	900 W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 350 g 450 g 550 g	900 W	2½-3 3-3½ 3½-4 4½-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	3½-4½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated meal (chilled)	350 g 450 g 550 g	600 W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.
Cheese fondue ready-to-serve (chilled)	400 g	600 W	6-7	1-2	Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving.

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Meat				
Minced meat	250 g	6-7	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
	500 g	10-12		
Pork steaks	250 g	7-8		
Poultry				
Chicken pieces	500 g (2 pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200 g	32-34		
Fish				
Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Whole fish	400 g	11-13		
Fruits				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/sandwich	250 g	4-4½		
German bread (wheat + rye flour)	500 g	7-9		

GRILL

The grill-heating element is located underneath the ceiling of the cavity. They operate while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model:
600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwave + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.
The food must be turned over, if it is to be browned on both sides.

Grill Guide for Fresh Food

Preheat the grill with the grill-function for 2-3 minutes.
Use the power levels and times in this table as guide lines for grilling.
Use oven gloves when taking out.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Toast slices	4 pcs (each 25 g)	Grill only	2-3	1-2	Put toast slices side by side on the high rack.
Grilled tomatoes	400 g (2 pcs)	300 W + Grill	5-6	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-cheese toast	4 pcs (300 g)	300 W + Grill	4-5	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes
Toast hawaii (ham, pineapple, cheese slices)	4 pcs (500 g)	300 W + Grill	5-6	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.
Baked potatoes	500 g	600 W + Grill	7-8	-	Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.
Gratin potatoes/ Vegetables (chilled)	450 g	450 W + Grill	9-11	-	Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Baked apples	2 apples (ca. 400 g)	300 W + Grill	7-8	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.
Chicken pieces	500 g (2 pcs)	300 W + Grilll	8-10	6-8	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes
Steaks (medium)	400 g (2 pcs)	Grill only	10-14	8-12	Brush the steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes
Roast fish	400-500 g	300 W + Grilll	5-7	5½-6½	Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan position is at the back-wall, so that the hot air is circulating.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.
Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for Microwave+Convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection Guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
PIZZA Frozen pizza (ready baked)	300-400 g	450 W + 220 °C	13-15	-	Place the pizza on the low rack. After baking stand for 2-3 minutes
PASTA Frozen lasagne	400 g	450 W + 220 °C	22-25	-	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.
MEAT Roast / Roast lamb (medium)	1200-1300 g	600 W + 180 °C	20-23	10-13	Brush / lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.
Roast chicken	1000-1100 g	450 W + 220 °C	17-22	13-17	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.
BREAD Fresh bread rolls	6 pcs (350 g)	100 W + 180 °C	8-10	-	Put bread rolls in a circle on the low rack. Stand 2-3 minutes.
Garlic bread (chilled, prebaked)	200 g (1 pc)	180 W + 220 °C	8-10	-	Put the chilled baguette on baking paper on the low rack.After baking stand for 2-3 minutes.
CAKE Apple cake (fresh dough)	500 g	Only 180 °C	38-43	-	Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the cake on the low rack. After baking stand for 5-10 minutes.
Mini muffins (fresh dough)	12 x 30 g (350-400 g)	Only 220 °C	17-23	-	Fill the fresh dough evenly in paper muffin dishes. Put the dishes on the low rack. After baking stand for 5 minutes.
Cookies (fresh dough)	200-250 g	Only 200 °C	15-20	-	Put the chilled croissants on baking paper on the low rack.
Frozen cake	1000 g	180 W + 180 °C	18-20	-	Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.

SPECIAL HINTS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings

ALWAYS ensure that the door seals are clean and the door closes properly.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

DO NOT spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repairs.

NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

If you wish to store your oven away temporarily, choose a dry, dust-free place.

- **Reason :** Dust and damp may adversely affect the working parts in the oven.

TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2700 W
Microwave	1400 W
Grill (heating element)	1250 W
Convection (heating element)	Max. 1850 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	517 x 470 x 310 mm
Oven cavity	358 x 327 x 231.5 mm
Volume	28 L
Weight	
Net	18.0 kg approx

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300-362-603	www.samsung.com
NEW ZEALAND	0800-SAMSUNG (0800-726-786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698-4698	www.samsung.com/hk www.samsung.com/hk_en/
INDIA	1800 1100 11 3030 8282 1800 3000 8282 1800 266 8282	www.samsung.com
INDONESIA	0800-112-8888 021-5699-7777	
JAPAN	0120-327-527	
MALAYSIA	1800-88-9999	
PHILIPPINES	1-800-10-SAMSUNG (726-7864) for PLDT 1-800-3-SAMSUNG (726-7864) for Digitel 1-800-8-SAMSUNG (726-7864) for Globe 02-5805777	
SINGAPORE	1800-SAMSUNG (726-7864)	
THAILAND	1800-29-3232 02-689-3232	
TAIWAN	0800-329-999 0266-026-066	
VIETNAM	1-800-588-889	

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